Winemaking region of Fruška gora

Cartographic basis: Overview topographic map 1:300.000
Frame of reference: UTM projection, ellipsoid WGS84

SREM
VINTNERS – WINERIES

Acumincum – Ačanski – Antonijević – Bajilo – Belo Brdo – Burčel Todorov
Mačak – Milanović – Molovin – Mrđanin – Patrijaršija – Petkovica – Probus
Salaxia – Stakić – Stojković – Šapat – Šijački – Urošević – Veritas
Vinat – Vinum – Živanović
Wine tasting, sales, camp for cyclists. Working hours for visitors: subject to agreement, please call to arrange your visit.
Capacity: between 30 and 50
Size of vineyard: 6 hectares
Capacity of winery: 50,000 litres

Our journey starts in Banoštór, described by a bishop from Pecs, Anton Vrančić, in the 16th century as “an important settlement and a fortress, which beautifully lies above the Danube”. This wonderful village embraced by Fruška gora and the Danube is still a fortress, but not for wars, but vine-growing and winemaking.

A raft used to cross the Danube from Bačka even during the Roman Empire rule and it is still the only connection with the other side of the majestic Danube.

The route continued towards Sirmium, where Emperor Marcus Aurelius Probus, a Srem native, in 280 A.D. ordered that grapevine be planted on the slopes of Fruška gora, in the vicinity of the capital of the province. The routes exist even today, but they mostly lead to Banoštór and are widely known as wine routes. The signposts lead to the gates of the best cellars in Banoštór, full of wine and warm-hearted welcome. When you reach the village, coming from Novi Sad, the first cellar you reach is the one owned by Jovan Ačanski.

21312 Banoštór; Svetozara Markovića 96a
Tel: +381 2979 201; +381 (0)64 278 01 18
podrumacanski@gmail.com

Muscat Ottonel and yellow Muscat are the varieties used for white wines. The cellars in the region of Vršac vineyards and those in Banoštór are said to hold the best wines of this type in Vojvodina. It boasts splendid muscat aromas, with traces of flowers (acacia, linden, lime, carnation), fruit and spices (aniseed). With its gentleness and softness, nice balance between residual sugar and mild acid, this semi-dry wine and its seductiveness are ideal as an aperitif, or, even better, after a meal, when sweet delicacies, just a bit sweeter than the wine, find their way to the table.

Winery
22329 Stari Slankamen; Dositeja Obradovića 3
Tel: +381 63 23 83 99
office@vinarija-acumincum.com

Wine-tasting sessions for groups of 8-25 wine lovers can be booked by calling +381 63 23 83 99.

There are many things that distinguish the Acumincum Winery from all others. In terms of its size, it belongs to the category of small wineries. The owner, Milan Spasić, processes and bottles up to between eight and ten thousand litres of wine and once all three hectares start yielding, the production will reach around fifteen thousand litres. The winery was created by restoring a former parish house of a Roman Catholic church. It was bought and restored by Milan and his wife Snežana, Belgrade residents, who had been allured by the beauty of this area and its location by the Danube. They planted the first vines in the area of Počenta. Today, they own 3 hectares of vineyards with four varieties of black grapes. The dominant one is syrah, for which local experts claimed it would not be suitable for northern areas. The Spasić family proved them wrong: Syrah has become a trademark of Stari Slankamen. The family serves it in a part of the cellar where there are remains of a 16th-century Turkish bath (hamam). Its foundations were used as support for the construction of the entire house. That is one of the two hamams from the Ottoman Empire in Vojvodina. The other one is located in Bač, but it is an outdoor one, providing access to tourists. The one in Slankamen was preserved during the reconstruction works on the winery in the state it was found. Tasting Syrah, a variety more than 2,000 years old is a unique mixture of history and hedonism. Enjoying wine in a hamam which is half a millennium old is an opportunity not to be missed!

A powerful wine with traits that clearly separate it from Cabernet Sauvignon, Merlot, Pinot Noir and other renowned wines. Its colour is violet, slightly ink-like. The natural aromatic characteristics are dominated by berry “tones”, backed by the “sounds” of blackberries, blueberries, ripe plums and even mulberries. The ardour, which is a consequence of the high alcohol content of 14.5, is tamed by pleasant acids, which is why this is a wine of youthful temperament - vivacious and fresh.
S some eight kilometres from the Petrovaradin Fortress, on the right bank of the Danube, at the start of the road that leads to Ledinci, behind the first gate on the left is a family house and the Antonijević Winery, owned by father Todor and son Jovan. Just like the other parts of Europe intersected by the 45th parallel, Ledinci has been home to vineyards for millennia. The Antonijević family are no exception, since the vine has been a holy plant for them for several generations now. Each house had its own vineyard and wine cellar. Vine used to cover as much as 350 hectares of slopes of this blessed mountain. Even in the most difficult times, the Antonijević family remained loyal to the vine, particularly to Red Slankamenka, which used to be the most popular and undisputed leader among the varieties in Srem some time ago. When foreign and modern varieties started becoming more popular due to easier cultivation, our traditional varieties quickly succumbed to the pressure and became obliterated from the slopes of Fruška gora. Still, the Antonijević family remained loyal. Father Todor is only too happy to hear from his son Todor that, even though many experts see no future for the variety, it still occupies the slopes in the region of Ledinci.

The winemaking and vine-growing have developed so much in this capital of Serbian wines over the past several years that a new slogan for tourists should say: “Traveller, if you do not appreciate wine, the gates of our town are closed for you!” The current development rate is unrivalled by any in the town’s history. The Bajilo family are no exception, since the vine has been a holy plant for them for several generations now. Each house had its own vineyard and wine cellar. The Bajilo family are among the oldest in Ledinci. One of the reasons is its strategic position, which makes it hard to miss. It is one of several hundreds of underground tunnels, with only two or three being currently in function. Others have been abandoned and forgotten.

Predrag Bajilo rented it for a period of 60 years and restored under the supervision of the Provincial Institute for the Protection of Cultural Monuments.

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### Winery

**Belo Brdo**

(White Hill) Winery

21311 Čerević, Sremska bb

Tel: +381 21 2977 132; +381 63 507 555

belobrdo@belobrdo.com

Contact for wine tasting: +381 63 507 555.

Time subject to agreement, up to 30 guests.

Aleksandar Zeremski’s winery was named after a hill on the northern slope of Fruska Gora, which gently descends towards the Danube, near Čerević. In 2007, there, on the long-sought-for and carefully selected location, Aleksandar Zeremski, with a little help from experts, planted nine varieties of vine – three white and six black – on 15 hectares. His wish is to produce wines of unique beauty, different from other wines, specific and recognisable. With that aim in mind, he has built a new winery and bought the necessary equipment. All this brought instant success, since the wines produced by Belo Brdo are now widely recognised even on the domestic market, not so famous for being picky about wine.

The wines stood out with their character, fullness, aromas, freshness, or in a word – uniqueness. The vineyards are located at the foot of the Fruska Gora mountain.

<table>
<thead>
<tr>
<th>WINE LIST</th>
</tr>
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<tbody>
<tr>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td>Chardonnay</td>
</tr>
<tr>
<td>Chardonnay Barrique</td>
</tr>
<tr>
<td>Merlot</td>
</tr>
<tr>
<td>Alma Mons</td>
</tr>
</tbody>
</table>

#### House wine: ALMA MONS

The word of a beautiful red wine with violet sparkling reflection and over 14% of alcohol, which does not resemble any domestic wine quickly reached most wine lovers and connoisseurs in Belgrade, Novi Sad and other places in Serbia. It is produced by blending five black French grape varieties, including two that had never been planted on the slopes of Fruska Gora. It is oaked for a year in barriques made of Hungarian oak produced by the “Trust” company. During this process, the wine does not succumb to the oak, but merely receives the gift of elegance. Each variety brings its best quality into the blend. The wine shall continue to improve its quality for a long time.

### Burčel Todorov Winery

21132 Petrovaradin, Tunislava Paunovića 6

Tel: +381 (0)63 8308 700; +381 (0)21 6431 640
todorovmm@gmail.com

This new, small, but authentic wine tasting room for 12 people offers wines complemented with the finest, carefully selected delicacies, bursting with the spirit and tradition of Vojvodina: homemade rolled cheese, rolls, pork with melons, slices of ham sprinkled with redcurrant or something completely different, original and memorable.

The “Burčel Todorov” Winery is the only winery in Petrovaradin, located not more than three kilometres from the Novi Sad city centre. The vicinity of the city has turned out to be an advantage. This feature used to be fatal to many winemaking businesses. This city with its developed industry used to offer better paid and easier jobs than the one of vine-growing. Hence, the people from the “Burčel Todorov” Winery rightfully point out that the dedication to work and development through learning, which comes with time, are their only formula for success. Several generations have built the winery’s reputation by being loyal to tradition. Their two most renowned wines are the old clone Italian Riesling and Bermet, produced by adhering to grandpa Žanika’s recipe, which is more than a century old.

#### House wine: Italian Riesling

Palatable, with almost always 13 percent of alcohol content, which depends on the year. Still, its bouquet is what is memorable. The wine boasts a flowery-citrus and likeable aroma, accompanied by mild tannin bitterness. That is because the wine is made from the grapes from a family vineyard, which is fifty years old. This Italian Riesling boasts that old, unique clone, which yields small, packed, cone-shaped clusters, offering concentrated aroma, unlike many other clones of the same variety, which ripe later, but are bigger and yield more fruit.

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<td>Blaufränkisch/Cabernet</td>
</tr>
<tr>
<td>Bermet, white and red</td>
</tr>
</tbody>
</table>
Tour of the winery and vineyard.
Tour of the winery and vineyard with wine tasting.
Wine and food matching in a restaurant for up to 30 guests, organisation of seminars and meetings, presentations and promotions (a hall with 50 seats).
Visits must be arranged in advance.
Phone: +381 63 595 679, contact person: Marija Bojović.

22409 Mala Remeta, Ekonomija “Salaš”
Tel: +381 22 468 580, +381 63 595 679
marija@vinarijaudeauic.com

Deurić Winery

One of the few wineries which uses its strategic location to offer almost its entire production of around ten thousand litres to tourists. The idea of the owners was to create a place where the numerous visitors to Sremski Karlovci could take a break from visiting this town, a famous centre of Serbian culture and spirituality. The doors of the winery are always open for those who wish to sip good, fresh wine while reflecting and resting their weary feet. Visits of larger groups (but not more than 50 people) must be arranged in advance. Phones: +381 21 881 974, +381 64 349 40 11.

The owners of apple orchards covering over one hundred hectares in Mala Remeta, Miloš and his son Mitar Deurić, could not resist the sunny southern slopes of Fruška gora, which “begged” them to plant grapevine there. Alongside over one hundred hectares of apple orchards, which has put our fruit growing industry on the map of Europe, they also planted 14 hectares of the most renowned international varieties of vine. In the meantime, in the vicinity of big fruit cold-storage, they have built a modern, architecturally attractive winery and “moved in” all the equipment for grape processing, opting only for what is currently the cutting-edge technology in the world, i.e. “Rolls Royce” in winemaking. “We have to be the best,” says Mitar. “This God-given terrain, where fruit was picked for the most renowned wines, deserves nothing less.” More than 90 percent of our apples is of extra quality, recognised around the world, which is why we cannot allow any mistake with our wine.” Their actions support their words, which is confirmed by the fact that a team of renowned oenologists from France have been commissioned to help with the wine production.

WINE LIST

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<td>Italian Riesling</td>
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</tr>
<tr>
<td>Roze</td>
<td>Child of mighty foreigners</td>
</tr>
<tr>
<td>Merlot</td>
<td>Softness and aroma</td>
</tr>
<tr>
<td>Bermet: white, rose and red</td>
<td>Sought-after wine</td>
</tr>
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</table>

House wines: Deurić Winery is currently offering two labels: Talas (“Wave”) White 2014 and Talas Red 2014.

Talas White 2014: A blend – 90 percent Chardonnay and 10 percent Traminer. Its yellow colour is more prominent than in other white wines. One can scent the freshness dominated by the aromas of peach and apple. The freshness is also detected in its taste, accompanied by mild citrus notes. The aftertaste is delicate and long.

Talas Red 2014: A blend – 90 percent Pinot Noir and 10 percent Merlot. The wine contains no residual sugar (dry), it is of purple red colour and medium intensity. The dominant scents are those of cherries, raspberries and red forest fruit. Merlot provides fruitiness, opulence and softness. Complementary acids, accompanied by fruit aromas, blend into a nice, pleasant and long aftertaste.

The Došen Winery is located in the Karlovačih daka Street, across the famous Grammar School of Karlovci. The owners of the winery are Dubravka and Dragan Došen. They both come from families boasting long traditions in wine-growing. The two of them are not wine-growers by occupation, but they have been entangled in grapevine and wine all their lives. The interior design of the winery and its facilities testify of this. The Došen family have found their place in wine tourism, in the job they do with satisfaction, in a way that cannot be taught. Their address is considered the cosiest nook in the town.

Došen Winery

The Došen family is currently offering two labels: Sila and Sila Rosé. Sila is a white wine made from the Sila grape variety, which is the most popular white wine variety in Fruška gora. Sila Rosé is a rosé wine made from the Sila grape variety. Both wines are made using traditional methods and aged in oak barrels. The wines are full-bodied and have a rich, fruity aroma. The owners are proud of their wines and the high-quality grapes they use to make them.

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House wine: Merlot

This wine comes from a vineyard planted back in 1975. It was the first Merlot in this part of Fruška gora, planted at the time when white varieties dominated this holy mountain. The Došen family opted for the high-quality black French variety Merlot. They had been persuaded by Dragan’s uncle Sima Lazić, PhD, renowned wine selector from the Institute of Karlovci, whose initials gave name to Sila, possibly the most popular white wine variety at the moment, which he created. Both Sila and Merlot take a central position on our tables.
Dulka Winery
21205 Sremski Karlovci; Karlovačkog mira 18
Tel: +381 (0)21 571 711
Mob: +381 (0)63 882 6675
www.vinarijadulka.rs

Contact persons for visits:
Isidora Otašević, Tel: +381 (0)69 282 66 75 and
Jasmina Dragojlović Dulka, Mob: +381 63 882 66 75.
The reconstructed old winery, which used to belong to German wine-growers, can now accommodate up to one hundred tourists attending wine tasting sessions, arranged in advance. There is also an option to visit the vineyards in Matej, by the Danube.

All families that have been living in Sremski Karlovci for a long time have a nickname (“Spitzname”). The Dragojlović family is also known as the Dulka family, which is how the winery got its name. It is now owned by the fifth generation of the same family that established it in 1920. The Dulka family today boast 10 hectares of vineyards with leading international varieties, the most up-to-date mechanisation and equipment for grape processing and wine storing. The vineyards are on the south slopes of hillocks, absorbing sunshine throughout the day. Good exposition provides grapes of the highest quality. Both the grapes and wine are produced with minimal use of pesticides and oenological agents.

Kiš Winery
21205 Sremski Karlovci; Karlovačkog mira 46
Tel: +381 (0)21 882 880
Mob: +381 (0)64 292 9003
info@vinarijakis.com

The tradition of vine growing has been uninterrupted since 1830. After Slavko Kiš passed away last year, his grandson Peda Crnković continued to look after the vineyards and wine. Slavko, the legendary vine grower, after whom last decades of the development of contemporary grape and wine production could be called “the Kisisation”, was fortunate enough to pass on the secrets of vine growing to his grandchildren Tamara and Predrag in the last years of his life. He taught them to remain loyal to traditional, autochthonous varieties typical of the Srem region, but also to renowned international varieties for which the slopes of Fruška gora are the Promised Land. He led by example and demonstrated that we should follow new trends in science and practice and accept novelties for as long as we live. “We are always lacking knowledge,” he would say in every conversation about the most beautiful plant in the world – the vine.

WINE LIST

<table>
<thead>
<tr>
<th>Name</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Misterija (Mystery)</td>
<td>Textbook example of a Rheine Riesling</td>
</tr>
<tr>
<td>Grašac</td>
<td>Fruitiness and freshness</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Layers of aromas, acidic taste</td>
</tr>
<tr>
<td>Rose</td>
<td>Champion of the Balkans 2014</td>
</tr>
<tr>
<td>Portugieser</td>
<td>Pleasant, fruity taste</td>
</tr>
<tr>
<td>Merlot</td>
<td>Steady and fresh taste</td>
</tr>
<tr>
<td>Bernet</td>
<td>Stunning taste</td>
</tr>
<tr>
<td>Bernet white</td>
<td>Vivacious and playful</td>
</tr>
</tbody>
</table>

House wine: Misterija ("Mystery")
The fantasy-inspired name of the wine though there is nothing mystical behind it – even those new to the world of wines easily recognise that what this wine cloaks is full-bodied Rheine Riesling, which is on a par with the best wines from the valley of the river, whose name defines this variety. Everything about it is typical of this variety, easily recognisable and memorable. The colour is yellow-green; aroma is lavish, as it should be, while the taste is full, provocative and seductive. The most difficult decision is which one to choose: the semi-dry one with residual sugar or the dry one without it. Both are on offer.
MK

Kosović
21215 Sremski Karlovci, Karlovačkog mira 42
Tel: +381 (0)21 882-842
Mob: +381 (0)64 3096 218
info@vinarijakosovic.com

Wine tasting, with or without food
Capacity: up to 50 guests
Contact person: Bojan Kosović,
Mob: +382 64 3096 218
Working hours: subject to agreement
Wine and brandy sale.

The Kosović family, refugees from Osijek, founded their winery in 1995 in Sremski Karlovci. In the Karlovačkog mira Street, in the vicinity of the Peace Chapel, erected long ago and recently completely renovated, one of the landmarks of this renowned tourist destination. It was there that in 1699 a peace treaty was negotiated between Austria, Poland, Russia and Venice on one side and the Ottoman Empire on the other. An increasing number of tourists finish their visit to the famous chapel with a glass of renowned wines from Sremski Karlovci. Milan Kosović’s family cannot complain about the position of their eight hectares of vineyard, gracing the most beautiful parts of the area – Lipovac and Matej. The vineyards expand every spring by one hectare. The cellar where the grapes are processed is a modernised underground tunnel under the hill called Kalvarija.

House wine: Župljanka
The variety created in Sremski Karlovci. The opinions are divided: some criticise it, some praise it. Kosović is getting ready to plant it again. He says, “There are few guests who do not buy at least one bottle, having tasted this wine. “It is not aggressively acidic. It is pleasant and lithe. This wine boasts 12.5 percent alcohol content and 5.5 grams of acid content, as well as a pleasant, pure wine bouquet.

WINE LIST
- Italian Riesling: Full-bodied, soft and refined
- Chardonnay: Apple and bread aroma
- Sauvignon Blanc: Aroma of mowed meadow
- Župljanka: Wine to go
- Merlot: Aroma of plum
- Cabernet Sauvignon: Bottles opened too soon
- Bermet: Aromatic Merlot
- Bermet White: Juicy acid and freshness

Kovačević
Winery
22406 Irig; Đoke Šundukovića 85
Tel: +381 (0)22 461 192
office@vinskakucakovacevic.com

Before they taste the wine, the visitors are shown how wine is made, from grape harvesting to bottling. After that, they are taken to the winery’s restaurant, five kilometres away, the Kovačević Wine House. This elite facility organises wine tasting sessions for groups of up to 70 people on workdays.

The Kovačević Winery is a family winery in Irig. It is a representative of the new wave of Serbian wine-making and one of the leading wineries. The long family tradition was taken over in 2002 by the leader of the third generation of winemakers, Miroslav Kovačević. In a very short time he managed to create a new, modern winery and lead it into the 21st century, relying on the experience of his predecessors, as well as on modern and innovative technologies, thus laying the foundations for the wines of the fourth generation of the Kovačević family.

House wine: Chardonnay
The most popular wine from this winery. Moderns, elegant and fruity, full-bodied, with a characteristic style that is different from other very good Chardonnays produced by our winemakers. This style has been widely accepted and is used as a yardstick among domestic lovers of this variety, the most widely spread in the world. It is this uniqueness that has led to the unprecedented popularity of this wine, which has been present for quite a while.

WINE LIST
- Sauvignon: “Watch out, Chardonnay!”
- Chardonnay: Increasingly cherished
- Chardonnay Barrique: For Barrique-lovers
- Cuvee Piquant: Piquant freshness
- Orphelin white: Mysterious uniqueness
- Rose Orphelin: For all tastes
- Aurelius: Power of Bordeaux
- Orphelin red: Perfect with lamb meat
- Sparkling white wine: The crown of our wine making
- Bermet white and red: Return to history
The Kurilić Winery, more famous as Gaston Wine, has been attracting those keen on wine, brandy, food, physical activities and socialising. Milan Kurilić is not only a vintner, but also a proud owner of a distillery, a restaurant, a resort and a farmhouse with herds of Alpine goats and Mangalitsa pigs, used to produce famous cheese, bacon, kulen (spicy sausages) and other products. All this should be seen, tasted and experienced, which is why it is best to call him and book a tailor-made programme of your visit.

Neštin, Dunavska 10
Tel: +381 (0)21 455 544
Mob: +381 (0)64 640 40 77
vinarijakurilic@gmail.com

The winery and distillery were established in 2005. Wine and brandies are made from grapes harvested on 4.5 hectares on the banks of the Danube. In the adapted attic of the grand building there is a hall from which there is a beautiful view of the Danube, also available from the terrace on the ground floor. There is also a fish pond nearby and visitors are invited to test their fishing skills there. After all this, those who wish to relax or meditate can use several rooms available. It goes without saying that throughout your stay you are treated to wine and rustic delicacies. The 40-km-long road from Novi Sad to Neštin is pleasant and takes you through picturesque villages by the riverbank.

WINE LIST

- Italian Riesling: A treat among wines
- Sauvignon Blanc: Perfect with goat cheese
- Cabernet Sauvignon: Fruity and herbal
- Marselan: Intriguing variety

House wine: Italian Riesling
Green-yellow, dry wine, with moderate alcohol content and pleasant acidity. Full-bodied, yet not intrusive, with distinct flowery and fruity aroma. Many connoisseurs can detect touches of fresh fruit, apples and pears, as well as flowers, violets, jasmine and linden. The aftertaste offers mild bitterness, which is one of the most recognisable characteristics of the variety.

The doors of the grand family home of Jovan Kuzmanović in Čerević are open at weekends, while availability during workdays is subject to agreement. All you need to do is give him a call on +381 64 287 3117. The room for wine tasting can accommodate up to 30 people, who can complement their wine tasting experience with a meal. If you wish to listen to a tamburitza band, you need to arrange at least one week before.

Jovan Kuzmanović has a bachelor’s degree in vine-growing and winemaking and he is a renowned fruit and grape grower and winemaker. He is best known for the wine made from the first Yugoslav variety – Neoplanta, created at the Institute of Sremski Karlovci in 1970. He planted it in 1980 and has been the owner of the biggest vineyard with this variety in our country, covering around two hectares. Depending on the quality of vintage, he has experimented with all categories and styles, from dry to dessert wines. Apart from Neoplanta, he also grows Chardonnay, Black Muscat, Blaufränkisch and Probus. His Komovica (brandy) made from Neoplanta is also famous. When it first appeared at the Novi Sad Fair Quality Appraisal, it was proclaimed the Champion for that year.

WINE LIST

- Chardonnay: Aroma of vineyard peach
- Neoplanta: Lady of Fruška gora
- Rose: Muscat likability
- Zift: Pleasant and powerful blend

House wine: Neoplanta
Wine which starts “speaking” as soon as the bottle is opened. There is no need to wait for its enchanting aromas, still unrivalled in the world according to many, to open up. With the beauty of its aromatic complex, it even surpasses the famous Traminer, the king of aromas, which has been blended with the local Smederevka. Apart from the enchanting aroma, this wine boasts green-yellow colour, high alcohol content and a little residual sugar, which contributes to softness, warmth and full-bodied taste.
Tomcat’s
Wine Cellar
Zanatski centar bb, Irig
Tel: +381 (0)22 462 492; +381 (0)21 621 66 11
Kontakt osoba Pavle Radanović: +381 (0)63 492 904
office@vinskiputevi.com

At the Tomcat’s you can:
taste wines, with or without delicacies from Srem,
have lunch or dinner, celebrate with Tamburitza
players, tour the winery with a guide, tour the vi-
neyards when the weather conditions allow it,
park your car or even a bus, use free WiFi to share
your impressions.

Winery
The Milanović winery is the only place in the world
where you can sample all the wines made of newly
created varieties at the Institute of Fruit-growing
and Viticulture in Sremski Karlovci: Neoplanta,
Sila, Probus and Italian Riesling clone SR-54. They
are accompanied by Blaufränkisch, a central-Eu-
ropean variety which has become quite popular
locally.

22307 Surduk, Drvarska bb
Tel: +381 (0)22 371 519

It is the first and so far the only winery in the
municipality of Stara Pazova. The owner, Dejan
Milanović, planted 5.5 hectares of vineyards
with a unique assortment of varieties on two
locations, by the Danube, in Surduk, which was
known as Rittium in ancient times. Young vine-
grower listened to the advice of experts from the
Institute in Karlovci and opted for the varieties
they had recommended. His vineyards are thus a
true model farm of our most renowned scientifi-
cviticulture institute.

The first bottles of wine from the young vineyard
were fi lled in 2012. The wines were well received
and praised on the local market. Young owner
Dejan Milanović says that he plans to expand
the vineyard by ten-odd hectares, but he will
not change the assortment much. While the fi rst
hectares were planted, a grand new cellar was
being built, new state-of-the-art equipment was
purchased in Italy, which is why the winery is now
ready to accept and process future increased
amounts of grapes.

House wine: Neoplanta
Harvested in late August, but not later than early Septem-
ber. The wine is bottled after two months and drunk in
November. Our ancestors called it the “Wedding Wine”,
since it was ready for joyful and festi ve weddings in au-
tums. This was Mačak’s response to French Beaujolais
Nouveaux, the most wanted young wine in the world.
“Thanks, but we have our own!” is now the answer from
the people from Srem. Mačak’s “Wedding Wine” is full of
freshness, aromas and fruitiness. It is delicate and intrigu-
ing, jovial as youth should be.

WINE LIST

Incognito Pure Rheine Riesling
Sauvignon blanc Schooled in acacia barrels
Chardonnay Semi-dry, serious and complex
Traminer A trump in wine tourism
Fraja, rose Free run wine, blend of Pinot
Portugieser and Pinotger
Pinot noir Wine of great expectations
Merlot Gentle body and structure
Camerot Wine with a spine
Bernet Wormwood and tropical fruit aromas

House wine: Portugieser
Harvested in late August, but not later than early Septem-
ber. The wine is bottled after two months and drunk in
November. Our ancestors called it the “Wedding Wine”,
since it was ready for joyful and festi ve weddings in au-
tums. This was Mačak’s response to French Beaujolais
Nouveaux, the most wanted young wine in the world.
“Thanks, but we have our own!” is now the answer from
the people from Srem. Mačak’s “Wedding Wine” is full of
freshness, aromas and fruitiness. It is delicate and intrigu-
ing, jovial as youth should be.

WINE LIST

Italian Riesling Winning clone
Neoplanta Ladies choose
Sila Chardonnay’s offspring
Probus Finely woven tannin
Blaufränkisch Powerful fruit aromas

Wine Cellar

O n the most beautiful slopes of Fruška gora
in the region of Irig, some 280 – 320 me-
ters above the sea level, there are vine-
yards scattered over thirty-odd hectares belong-
ing to Sava Jojić Mačak (“Tomcat”). The winery is
located in Irig, while the wine house within it was
designed by Jojić to refl ect the local style, thus
creating a space for true wine feasts. True feasts in
Srem are those where people drink slowly and
measure the amount in hours instead of litres.
The famous Mačak is one of rare vintners in our
country not satisfi ed with our market, no mat-
ter how thirsty it is. He set off bravely, as people
from Srem do, to travel the world with his wine
and he has gone as far as America. It is with the
wine that he planted for sentimental reasons and
his memories of childhood that he achieved his
greatest oenological success. It is Portugieser, a
nearly forgotten variety, which was once grown
across vast areas.

Incognito Pure Rheine Riesling
Sauvignon blanc Schooled in acacia barrels
Chardonnay Semi-dry, serious and complex
Traminer A trump in wine tourism
Fraja, rose Free run wine, blend of Pinot
Portugieser and Pinotger
Pinot noir Wine of great expectations
Merlot Gentle body and structure
Camerot Wine with a spine
Bernet Wormwood and tropical fruit aromas
Every workday between 8AM and 4PM at the Molovin cellar in Šid, you can taste the wines produced at this large winery, whose capacity is 150,000 litres of wine from Srem. The pleasantly decorated interior can accommodate up to 20 wine lovers. Visits should be arranged in advance, by calling +381 63 516 824.

Molovin Winery
22240 Šid; Vuka Karadžica 5
Tel: +381 (0)22 715 227
vinarijamolovin@gmail.com

The Molovin Winery in Šid is close to a regional road which connects the Belgrade-Zagreb motorway with Šid and the Croatian border. The vineyards are located in the village of Molovin, 14 kilometres away, covering 60 hectares of southern slopes of Fruška gora, at the altitude of 220 meters. The cellar has two levels: fermentation takes place at the upper one, while the lower level is reserved for wine storing and aging. The assortment has been carefully and professionally selected, based on the experience of vine-growers in this part of Srem.

WINE LIST
<table>
<thead>
<tr>
<th>House wine: Inat (“Spite”)</th>
</tr>
</thead>
<tbody>
<tr>
<td>This name hides Rheine Riesling and hints at the mentality of people from Srem who made it. The market is saturated with Chardonnay and Italian Riesling, which is why people from Šid decided, out of spite, to produce Riesling, which is also going through a renaissance throughout the world. Their decision has confirmed that we too have areas where one of the best three varieties of white grape can prove its worth.</td>
</tr>
</tbody>
</table>

Mrđanin Winery
21250 Sremski Karlovci; Jovana Grosa 16
Tel: +381 (0)21 881 410; +381 (0)63 521 274
vinarijamrdjanin@gmail.com

Wine tasting room for up to 30 visitors. Visits should be arranged in advance by calling +381 21 881 410.

The name of Jefta Mrđanin’s family has only recently been added to the list of winemakers in Srem, when red wines became trendy both throughout the world and in our country. Until then the family had only been known as producers of high-quality apples. Their fame as winemakers came instantly, overnight. Searching for red wines and following the recommendations of the greatest authorities in the world of medicine, who attributed miraculous healing properties to this type of wine, the people from Sremski Karlovci were surprised to learn that black grapes of highest quality were growing in their immediate vicinity. The wines such as famous French varieties – Cabernet Sauvignon, Merlot; Cabernet Franc, as well as the local variety Probus refuted the claims that Fruška gora was not suitable for the production of red wines.

Mrđanin’s vineyards are located in the area of Cerat, just above Sremski Karlovci, covering six hectares at the altitude of 250 metres. The cellar that can hold up to 50,000 litres is located in the town centre.

WINE LIST
<table>
<thead>
<tr>
<th>House wine: Merlot</th>
</tr>
</thead>
<tbody>
<tr>
<td>It boasts a high alcohol content, but is enjoyed and remembered for its elegance, rather than strength. The colour is dark red, with violet sparkling reflections. The plethora of ripe fruit and spice aromas are accompanied by mystic notes, which could be attributed to the gifts of Fruška gora. The minty freshness and almost idyllic balance of all ingredients, without any prevailing element, provides true softness of a Merlot. Everything about it is easily understood and noticed.</td>
</tr>
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</table>

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</tr>
</tbody>
</table>
The Patriarchy Cellar does not only supply churches with its wines, but it also offers them to the increasing number of tourists visiting Sremski Karlovci. This temple of wine was added to the tourist offer of Srem last year, having undergone the long-awaited reconstruction, with all its splendour. Located next to the Orthodox Cathedral Church, it boasts a hall for wine tasting sessions, which can accommodate up to 20 guests every day between 8AM and 4PM. It has been noticed that there is no difference between believers and non-believers – they all drink wine merrily and religiously! The manager of the Patriarchy Cellar and vineyards, Lazar Marinkovic, says it is best to arrange the visit one day in advance by calling +381 21 883 006.

The Church owns 6.5 hectares of vineyards on the gentle slopes of Fruška gora. The plan is to add 1.5 hectare this spring and next year, respectively. The existing varieties will be planted even more, but new promising ones are also being introduced, thus increasing the range of wines on offer. The cellar can hold up to 60,000 litres and it is being modernised by purchase and introduction of the state-of-the-art equipment. An experienced oenologist Jovan Popov is in charge of production. Greater marketing campaigns and sales networking will have to wait for a bit longer, says manager Marinkovic. We need to wait for young vineyards and those yet to be planted to start bearing fruit.

The several centuries long tradition of grape growing and winemaking at the Fruška gora monasteries was interrupted during the World War II. “Sveta Petka” is the only one where this tradition was renewed and today it produces wine for their own needs and for general sale. Being in charge of reconstruction and renewal of the dilapidated and forlorn monastery, for years without nuns, abbess Antonina started the reconstruction works, step by step, ten years ago. At the same time, spiritual renewal was also taking place and the monastery today boasts ten nuns. Six-seven hectares of fertile land, which has been returned to the monastery, yields crop plants and vegetables, as well as 6,000 vines of Cabernet Sauvignon and Merlot. The nuns care for both the vineyard and the cellar. The wine is bottled and labelled and offered for sale at the monastery’s shop. Mother Marina is the expert in charge of wine making.

The only monastery on the Fruška gora mountain which has its own vineyard and wine. Abbess Antonina does not hide her joy because nothing but praise is coming from all parts of the country for the monastery’s renovation and wine. Such praise is particularly vocal in Belgrade, from where travel agencies are constantly increasing the number of buses sent to the monastery. The great closed terrace can accommodate 120 people and the nuns are doing their best to make their stay memorable. “They eat what we eat that day and, of course, there is our wine. We try to provide nourishment for both their bodies and soul!” says the abbess.
Probus
Winery
21205 Sremski Karlovci; Karlovačkog mira 30
Tel: +381 (0)21 881 553
Mob: +381 (0)63 80 79 098
podrum.probus@gmail.com

Probus is a small family-run cellar, registered a few years ago. However, it was built on the foundations of a long family tradition of vine-growing and winemaking. The owners are Vera Svinjarević Mecing and her husband Matija Mecing. Vera’s father, Đura Svinjarević, had personally taken care of his vineyard until he passed away recently in his nineties. Needless to say, he was a legendary vine-grower in Sremski Karlovci. His daughter and her husband Matija decided to use this long tradition and complement it by applying the latest achievements in production.

WINE LIST

- **Aurora**: Old fame
- **Venus-Pinot blanc**: Gentle bitterness
- **Rose**: Light, no bitterness
- **Fortuna-Blaufränkisch**: Light, fruity, juicy
- **Empire-Merlot**: Prominent acidity
- **White Bermet-ecstasy**: Best served with cookies
- **Red Bermet-adventure**: Clearly defined

House wine: **Aurora**
What lies behind this fantasy name is Italian Riesling, whose reputation had been built for decades. It’s dry, which means there is no residual sugar. Its colour is straw-yellow, while the aroma is predominantly floral. The taste is slightly salty, full-bodied and mildly acid. It is not picky when it comes to dishes, but it prefers fish, both sea and freshwater ones.

Winery
Within the scope of the new winery there is a restaurant offering wine tasting sessions, accompanied by a spread of bread, cheese, sausages, marble cake and other delicacies from Srem. The room can seat up to 40 people and the guests are kindly asked to arrange their visit by calling +381 63 80 79 098. The working hours are between 9AM and 6PM every day.

Salaxia
Winery
21 299 Rakovac, Manastirska bb
Tel: +381 (0)21 6265 437
Mob: +381 (0)63 505 050
alexandar.tadic@gmail.com

Right next to the medieval monastery of Rakovac on the Fruska gora mountain, 12 kilometres from Novi Sad, Aleksandar Tadić built a modern winery SALAXIA in 2009. The winery boasts a capacity of 250,000 litres of wine and was designed following in the footsteps of Italian cooperatives dealing with grape processing, with which Salaxia cooperates. The winery was named after an area famous in the history of vine-growing in Srem for producing the grapes used to make the best wines from Fruska gora.

WINE LIST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Characteristics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Riesling</td>
<td>New achievements of the variety</td>
</tr>
<tr>
<td>Rheine Riesling</td>
<td>Ripe peach tones</td>
</tr>
<tr>
<td>Pinot Blanc</td>
<td>Taste of bread</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Fresh, natural taste</td>
</tr>
<tr>
<td>Grey Pinot</td>
<td>Fruity and floral aromas</td>
</tr>
<tr>
<td>Traminer</td>
<td>Refined</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Clear fruity character</td>
</tr>
<tr>
<td>Merlot</td>
<td>Full and soft</td>
</tr>
<tr>
<td>Malbec</td>
<td>First one in Serbia</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Wine of ecstasy</td>
</tr>
<tr>
<td>Blaufränkisch</td>
<td>With a regional touch</td>
</tr>
<tr>
<td>Burlesque</td>
<td>Wine for gourmets</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Still untamed</td>
</tr>
</tbody>
</table>

House wine: **Burlesque**
Burlesque is the leading wine produced by Salaxia, remarkably full of extract, soft tasting, with nicely polished tannin, and a very gentle touch of oak, which can be detected only in the aftertaste, which is harmonic and long-lasting. Burlesque is a happy combination of the famous Bordeaux duet — Cabernet Sauvignon and Merlot, Vranac contributes with its Montenegrin temper and robustness, which blends well with the politeness and gracefulness from the west.
 Without the usual glamour and aggressive marketing, four years ago in Novi Slankamen, a winery with a beautiful and symbolic name – “Šapat” (Whisper) Wine Atelier - was opened. On the top of the last hill-rock of Fruška gora, on the edge of the Fruška gora National Park, in the vicinity of Slankamen, overlooking the great river and Srem, rows of the blessed plant have lined up, covering almost ten hectares. On the south side, black grapes face Srem, while white ones soar above the Danube. The winery has sprouted amongst the grape varieties, alongside a restaurant and a boutique hotel, whose facilities and aesthetics represent a unique architectural feat. The owner of the Atelier, Miodrag Kostić, an economist who had spent several years working in Russia, and his daughter Tijana Crnobrnja, executive manager, authors of this marvellous solution, say, “Fertile soil and mild climate, accompanied by the charm of the warm-hearted people, local specialties and the vicinity of the Danube, had lured us to this place where culture, history and enchanting nature intertwine and helped us start our journey, plant our vines. Our roots now run deep.”

This is a true family winery; all household members are involved in the work around the vines, grapes and wine. Thirty-odd years ago, paterfamilias Milan Šijački, decided to start producing and selling wine, despite having just over a hectare of vineyards. He has been gradually increasing the area under carefully selected varieties, so he now owns 10 hectares of modern vineyards, a newly rebuilt and expanded cellar, holding some of the best wines from the Fruška gora region.

Milan is one of those people who never mourn and complain, he is satisfied, cheerful and witty. He is primarily a great father of the family, who sees his work only as a family business. Vine-growing requires a lot of sacrifice, and only your family will allow you to make sacrifice, he says. A partnership would also be an option, according to him, but with more limitations.

House wine: young Merlot
Each autumn, “Šapat” produces young Merlot, paying full respect to French technology called carbonic maceration. It is the technology used by the French to produce their Beaujolais Nouveau from Gamay grapes. It was created to cater to the wishes of consumers to drink “fresh, aromatic and fruity” red wines. Merlot was selected because it is a universal variety, suitable for both mature, full, archived and young and fresh wines.

A green-yellow wine of prominent acidity and fresh fruity aromas of apples and citruses, full-bodied. It has accumulated the sunshine, which is present in this part of the mountain more than in any other part, and the unique aroma bestowed on it by the night freshness of the majestic Danube.
Winery

Wine testing sessions for more than 10 people are organised in a special room in Bačka Palanka, JA 88, while groups of up to 50 people are kindly asked to arrange their visit in advance. Apart from traditional wine tasting sessions, there are also those complemented by meals: stew, barbecue and other specialties, from cold starters to traditional dishes.

21314 Neštin, Crkveno školska 25
21400 Bačka Palanka, Jugoslovenske armije 88
Tel: +381 (0)63 77 999 75
kostabp@nspoint.net

House wine: Italian Riesling
Dry white wine, with a pleasantly discreet aroma, yellow, light and harmonic. Fertile soil and sunshine galore have given it the recognisable taste of the Danube region, typical of this variety, with a lot of freshness and fullness, with brilliantly balanced acids and solid medium body. The prolonged aftertaste is dominated by ripe grapes and the bitterness typical of the variety.

WINE LIST
- Italian Riesling
- From Neštin with love
- Rose Cabernet
- For gourmets
- Rose Muscat
- Wine for ladies
- Cabernet Sauvignon
- Rich and meaty
- Vranac
- Robust and fresh

Wine Cellar

Traditional wine tasting and lunch for up to 50 people are organised daily, subject to previous arrangements made by calling any of the listed phone numbers.

21312 Banoštor; Nikole Pašića 13
Tel: +381 (0)21 2979 104
Mob: +381 (0)64 801 79 02
Mob: +381 (0)64 143 35 89
podrumstojkovic@yahoo.com

WINE LIST
- Italian Riesling
- Sells out before next harvest
- Chardonnay
- Recognized by the guests
- Rose Muscat
- For both the young and the elderly
- Vranac
- Still in demand
- Cabernet Sauvignon
- Reserved aromas of the variety
- Bermet
- Sweet and aromatic

Stojković family’s cellar. The family actually owns two cellars: a small one, well preserved and still functional, built in 1912 and a new one, built to commemorate the 100th anniversary of the first cellar.

The family vineyards are located on the northern slopes of Fruska gora, where all necessary preconditions are available, provided they are complemented by enough effort and love, for producing 20,000 litres of top-quality wine from the grapes harvested on three hectares. The Stojković family also buy grapes from other vine-growers and they produce around 40,000 litres of wine in their cellars each year.

Stojković family’s cellar. The family actually owns two cellars: a small one, well preserved and still functional, built in 1912 and a new one, built to commemorate the 100th anniversary of the first cellar.

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Urošević
Winery
21312 Banostor; Nikole Pašića 4
Tel: +381 (0)21 2979 029
Mob: +381 (0)64 652 11 76
urosevic_m@yahoo.com

The veranda in his parents' large home was con-verted by Jovan Urošević to meet the requirements of contemporary production and he also designed a room for tourists who wish to enjoy some wine. Apart from traditional wine tasting sessions for 25-50 people, there are also full-course lunches, accompanied by wine, of course, for up to 25 people. All visits should be arranged in advance by calling +381 64 652 11 76.

21312 Banoštór; Nikole Pašića 4
Tel: +381 (0)21 2979 029
Mob: +381 (0)64 652 11 76
urosevic_m@yahoo.com

Once he reached the conclusion that he could live off the vineyard, Jovan Urošević gave up his govern-ment job and focused on vine. The tradition of vine-growing in his family is over one hundred years old. He owns five hectares of vineyards, which require him to be a vine-grower, a vintner and a seller at the same time. He claims he has achieved his ambi-tion in the most famous area of Srem in terms of vine-growing - to be a small win-ery, but with distinguished wines.

Veritas
Winery
21205 Sremski Karlovci; Ešikovac 105
Tel: +381 (0)62 852 32 22
boskovic.s@sbb.rs

The Veritas Winery is located on the road which leads towards the famous Stražilovo and its owner is the Bosković family, who fled their home in Croatia in the nineties. They had decided to settle in this part of Fruška gora, since it reminded them the most of Vukovar, from where they were forced to flee. They built a modern winery in the vicinity of Stražilovo and planted three hectares of vineyards. Two are close to the cellar and they boast Cabernet and Merlot, while one hectare with Sauvignon Blanc is in the area of Doka, above Sremski Karlovci and the Danube. Their first vintage was in 2011.

17
This winery welcomes guests at weekends, offering them warm cheese pie, rolls, cheese, mild and hot sausages, as well as other delicacies in the family house, where house wines are served. The place can accommodate up to fifty people. Group visits must be arranged in advance by calling +381 (0)63 878 69 08.

The Tot family planted their first vineyards in 1985, while the winery was established in 2006. The vineyards occupy the southern, sunny slopes of Fruska gora, covering an area of 4.5 hectares in the region of Lice, near Erdevik. The grapes harvested from the vineyards are used to produce around 25,000 litres of wine. The father of the family Adrijan is helped by his sons, Ivan and Ljubomir. Their vineyards are located in the vicinity of Lake Mohoraci, enjoying special microclimate created by the reflection of sunshine from the surface of the lake, which has beneficial effects on the vine, both in summer and winter.

Vinum is one of the youngest wine houses in Sremski Karlovci – it has only just entered its second decade of existence. Its owner, Milan Ubavici from Novi Sad, has a PhD in medical science, so this winery has also been known as the “doctor’s winery”, despite its pretty name. Such nickname was justified from the start by defending its international “PhD theses” before most renowned international committees. In 2004, Rose Blaufrankisch was awarded a silver medal in Paris among 4,000 wines from all over the world, while the same result was achieved by the Doctor’s Sauvignon in 2009. The same wine also won a silver medal in London in 2010. A year later, the renowned German magazine “Selection” awarded the same recognition to Vinum’s Italian Riesling. From the very first day, Doctor Milan Ubavici has been introducing new methods and equipment in our viticulture and winemaking. He employed a young oenologist, Tanja Duricic, who developed into an expert wine-creator. “Vinum” boasts 10 hectares of vineyards, with 30,000 litres of wine produced annually.

The golden and shiny colour, aromas of juicy fruits (apricots, melons and pears), with touches of rose, hawthorn, apricot flower buds and jasmine. When tasted, it feels like a surge of bouquet, which creates freshness and liveliness, followed by solid, magnificent bitterness. This wine, refined in every sense of the word, goes well with smoked salmon. This is what the international appraisal committee said about Vinum’s Sauvignon Blanc in Paris in 2009, when it was awarded a silver medal.
Winery
21205 Sremski Karlovci; Mitropolita Startimirovića 86 b
Tel: +381 (0)21 881 071
Mob: +381 (0)63 808 66 70
muzejzivanovic@gmail.com
muzejpcelarstva@gmail.com

Wine tasting, lectures and performances. Room capacity: up to 100 people. Tour of the Museum of Beekeeping and an underground tunnel used for storing wine, which is 300 years old. Sale of wine, brandy and honey products. Working hours: every day, visits should be arranged by calling the winery’s number.

The Živanović family boasts seven generations of winemakers. The first written records mention Teodor Živanović and his successor Josim Živanović, successful vine-growers, vintners and wine merchants in the 18th and 19th century, started the family tradition and reputation that has been kept alive ever since.

Today’s production is supervised by Žarko and his son Borko, the seventh generation of winemakers in the family. They make wine in a 300-year-old cellar, one of the oldest and largest in Srem, which was also used by previous generations. Its capacity is 60,000 litres a year. Due to the lack of space for expanding production and installing state-of-the-art equipment, the Živanović family built a new, modern winery, with a capacity of over 100,000 litres. It features a wine tasting room. The vineyards are in the same area as a few centuries ago: in Matej, at the altitude of 200 meters, on the slopes of Fruška gora, adjacent to the Danube river bank. The grapes are harvested on 6 hectares, while new plantations are being planned.

### WINE LIST

<table>
<thead>
<tr>
<th>WINE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Riesling</td>
<td>Fresh, fruity bouquet</td>
</tr>
<tr>
<td>Rheine Riesling</td>
<td>Gallery of aromas and tastes</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Semi-dry, soft and palatable</td>
</tr>
<tr>
<td>Tamjanika</td>
<td>Wine to go</td>
</tr>
<tr>
<td>Merlot</td>
<td>Soft and tamed tannins</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Maturity reached in oak</td>
</tr>
<tr>
<td>Probus</td>
<td>In the footsteps of the famous father</td>
</tr>
<tr>
<td>Ausbruch</td>
<td>In memory of ancestors</td>
</tr>
<tr>
<td>Bermet</td>
<td>Old recipe preserved</td>
</tr>
<tr>
<td>Bermet white</td>
<td>Like white vermouth</td>
</tr>
</tbody>
</table>

**House wine: AUSBRUCH**

Special dessert wine, produced using a special method, from grapes that have been affected by noble rot, without added alcohol or sugar. It has been made in Srem since ancient times and it was first known as "suškovo" wine, before the term Ausbruch was accepted. The name "suškovo" was derived from "sušica", which used to describe tuberculosis at the time. This wine, which was pricy even then, was used to treat the illness. Živanović’s Ausbruch was sold for 40 dinars when other wines went for 3 to 8 dinars. It was recorded that the wine had 14.6 percent of alcohol content, 67 g of sugar and 126 grams of extract.
BANAT
VINTNERS – WINERIES
Bahus – Đorđe – Galot
Nedin – Selecta – Vinik
Bahus
Winery
26335 Gudurica; Cankareva 22
Mob: +381 (0)65 222 90 34
vinarijabahus@gmail.com

In the attic of one of the two facilities, in the vicinity of the winery, a gallery, which can seat 65 guests for wine tasting, is located. You can see the Bahus vineyards from the gallery since it was envisaged that it should always be open for tourists for indulging in wines. Those who want to visit the vineyards; wine is also served among the vines, as well. In the wine tasting room, lunch may be served at request. Contact person is Ivan Milanović, telephone 065 222 90 34

Family winery Bahus is on the slopes of Vršac Mountains, in the village of Gudurica, 15 kilometres from Vršac. Winery has over ten hectares of vineyards available. Smaller part is under old crops, and larger part is made of new ones, erected on newly-bought lots.

At the same time, assortment was particularly taken into account: Riesling varieties such as Graševina, Smederevka and Župljanka, which were dominant in these parts were abandoned, and the long-neglected varieties, such as for example Traminer of white and red variety were introduced. At Bahus, they are particularly proud today of their Traminer and Cabernet, wine obtained by blending Cabernet Sauvignon and Merlot.

Dorđe
Winery
26320 Banatski Karlovac; Devojački bunar bb
Tel: +381 (0)13 335 730
Mob: +381 (0)60 3813 054
vinarijadordje@hotmail.com

New winery, registered in 2014. During last year, in 2015, it had its first serious vintage from its 12 hectares of newly-erected plantation. It readily greets guests and offers them its first filtered wines. Wine tasting is done among the wine-filled tanks in the cellar and in the wine tasting room, over-looking the beautiful vineyard on the sand of the Sahara-like Deliblato dessert. For now, it can seat up to 30 visitors. Arrangements are made via telephone 060 381 30 59 (Sand Resort).

Nenad Živanov, a young economist, owns the winery. He lives in Banatski Karlovac, which is just less than 10 kilometres away from the winery, erected on the quick sands on the stretch of land with a poetic name Girl’s well. 4 hectares of vineyards are next to the winery, and the remaining 8 are on the outskirts of the sands, near Samoš. Nenad hired a renowned oenologist Aleksandar Stojković as his main consultant in the cellar. Winemaking region of Deliblato sands is one of the three wine-making areas of the South Banat Region. After the colonization of Banat, at the time of Maria Theresa, when the Germans moved to these parts, primarily from the winemaking regions of Germany, this part of Banat was largely covered with vineyards. In the 18th century, Austro-Hungarian market was supplied from these parts in considerable amounts. One of the famous plantations was Girl’s well.

It is said for this wine “the younger, the better.” Its shelf life is shorter than that of other wines. Wine lovers consider it a special gift from the heavens. It is well-coloured, it has a nice natural aroma, not too high alcohol levels, nicely balanced with acids of light pungency.
Galot Winery
26320 Banatski Karlovac
Vojvode Mišića 127
Tel: +381 (0)13 652 880
Mob: +381 (0)63 8 111 054
office@vinarijagalot.com

Area of the vineyard is 18 hectares (12 yielding vine). Wine tasting room can seat 70 guests. Contact person: David Lukić Mobile: 069 320 2223.

The Galot Winery is located on the outskirts of Deliblato sands, in Banatski Karlovac. The wine-making region of Deliblato sands in South Banat area, this vineyard is the largest by area: 18 hectares, 12 yielding grapevine, and it is planned to extend to another 15 hectares of sandy dunes, in the only sand dessert in Europe. This stretch is called Old vineyards: they have been here from the time of Maria Theresa who was very fond of the vineyards. “Sand wine” made here was drunk by the Austro-Hungarian nobility of that time and it was one of the esteemed symbols of Vojvodina. Vineyards of the Galot Winery have recently started to revive the spirit and tradition of these parts, where Germans used to live. Parallel to new grapevine planting, the new winery is developing, as well.

House wine: G.Traminer
With its golden yellow colour, which sparkles in the glass, it promises and lures with its rich content. The opulent aromas of the Traminer are complex, they resemble yellow peaches, violets, roses, dry apricots. With age, this wine becomes much better than when it is young, which is typical for this variety. Its juiciness and long-lasting taste and bouquet dominate in the mouth. It is not without established elegance, but also the natural specifics of the Deliblato sands. It goes well with fine dishes.

Nedin Winery
26335 Gudurica; Gortanova 22
Tel: +381 (0)13 881 118
Mob: +381 (0)64 509 10 33
vinarijanedin@gmail.com

A large, beautiful, cellar-like arranged and furnished room dominates the quaint family winery. It can seat up to 80 wine-indulging guests. Snežana and Josif Nedin, owners of the winery, greet the visitors with delicacies from Banat and tell tales of wine tradition of this area, serving their best wines. Before their visit, guests are asked to make the arrangement and reservation, via email or telephone: 013 881118 or 064 50 910 33.

Gudurica, village just outside of Vršac, surrounded by hundreds of hectares of vineyards, has long been viewed as the most prolific winemaking village in Vojvodina, even in Serbia. Only after the company Vršački vinogradi started to collapse after unfortunate privatization attempts, did the good vintners in Gudurica and the neighbouring Veliko Središte start to consider having cellars of their own. Among the first of those who saw the potential of wine making was Josif Nedin, who started realising his idea about a family winery twenty years ago. Today, his five-member family happily live off the three hectares of vineyards and ten thousand litres of wine processed in their own cellar with capacity of 15,000 litres.

House wine: Beli krst (White Cross)
Unique wine, obtained by blending Rhine Riesling, Pinot Blanc, Italian Riesling and Muscat Ottonel. This is how an exhibit of scent and taste was made. Each variety made its contribution. The taste is full and lavish, freshness is seductive, structure firm and stable with a creamy note and minerality.
In the village of Gudurica, on the slopes of Vrsac Mountains (15 km from Vrsac, 100 km from Belgrade), in the far east of Banat, just before the Romanian border, the family cellar Selecta is located. The family tradition of winemaking was continued by Milutin Stojšić Tine in 1988, by planting 2.3 hectares with Italian Riesling. Production gradually increased by 2002, when a contemporary cellar with 150,000 litres of capacity was built. Modern technologies were introduced for processing grapes, wine care and bottling. Stojšić marketed the trademark “Selecta” for the first time in 2004. Today, it is the most reputable winery in the Vrsac region, with 22 hectares of vineyards, three cellars with capacities of 200,000 litres. One of the rare export-oriented wineries. Eight years ago, they started exporting to the Russian market. It recently acquired buyers in Bosnia. This winery exports about 30 per cent of its production, mostly to Romania. Parallel to the production of grapes and wine, Milutin and his wife Sonja develop wine tourism. They renovated the old part of the house, where they receive guests for wine tasting.

**WINE LIST**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Blanc</td>
<td>To be drunk slowly</td>
</tr>
<tr>
<td>Rhine Riesling</td>
<td>Fresh and harmonious</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Gone to Russia</td>
</tr>
<tr>
<td>Royal wine</td>
<td>Right name for this blend</td>
</tr>
<tr>
<td>Dry Pinot</td>
<td>Rose type</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>New potential</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Wne on the rise</td>
</tr>
</tbody>
</table>

**House wine**: Pinot Blanc

Its colour is, as it befits the best northern wines, greenish yellow, clarity is admirable and crystal. It entices particularly with its fruity-floral aromas, deprived of any aggressiveness, unparalleled sophistication which comes from the sky and soil of Banat. With its elegance and harmony, it has appeared out of nowhere and won over the wine lovers from the far city of Saint Petersburg, opening the door towards export to the Russian market for other vintners from Gudurica, as well.

**Vinik**

Vinik is a traditional, little family winery. A hundred years ago, there were 980 wineries in Vrsac and it was called a “town on cellars”. The winery is an old Swabian-type house in the centre of the town, erected in 1900. Cellar has 200 square meters, it is equipped with new oenological equipment and tanks with 60,000 litres of capacity for controlled fermentation and wine aging. Vinik has half a hectare of its own vineyard and for its production of 20,000 litres of wine; it usually buys grapes from its partnering vineyards.

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<tr>
<td>Sauvignon Blanc</td>
<td>Pleasant grassy nature</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Citric aroma</td>
</tr>
<tr>
<td>Rose</td>
<td>Muscat Hamburg taste</td>
</tr>
<tr>
<td>Merlot</td>
<td>Lovely wine</td>
</tr>
<tr>
<td>Honey Wine</td>
<td>Wine of Early Slavs</td>
</tr>
<tr>
<td>Bermetto</td>
<td>Bermet with double t</td>
</tr>
</tbody>
</table>

**House Wine**: Chardonnay

First planetary white variety was not picky in the Vrsac area either; it adapted to the climate, soil, sky and winds, which awaited it. It responded with a typical yellow-greenish colour, aromas which are the seal of Vrsac Mountains, fullness and new textured taste, with sufficient fire and temperament.
BAČKA
VINTNERS – WINERIES

Botić – Brindza – DiBonis – Dragić – Maurer – Familija Milisavljević
Nađ Sagmajster – Tonković – Vindulo – Vinski Dvor – Zvonko Bogdan
Gavra Botić and his household members try to greet their guests – maximum about 50 of them in a single visit – in a real homy atmosphere. Along with their five wines, they serve cacocavalo and fresh cheese, kulen and other sausages, bread and local specialties made in Čurug. Doors of their home are open for individual visits every day, while group visits need to be announced, if possible seven days in advance. Landline phone: +381 (0)21 6933 042, mobile phone 064 931 0209.

The Botić Winery is located in the Tisza wine-making region, in the village of Čurug, separated by the Tisza river from the Biserno (meaning: Pearl) island. Gavra is fourth generation of the Botić family to be involved in orcharding and wine making. He planted the first vineyard in 1991. On Biserno island (on Tisza), and later on higher land along the Čurug-Žabalj road. Now, he has three hectares of vineyards and

**WINE LIST**

- Sauvignon Sauvignon 2: Grass and elder aroma
- Rose čingi-lingi: Stemm's Number 1
- Blaufränkisch Gavroš: Briefly barrique-stored
- Blaufränkisch Gavril: Dried grapes

six at the farm, with a common living room, dining room and sauna and six at the Hunting Lodge, near the winery. There is also the restaurant Capiolo near the winery, at the Capiolo farm, one of the favourite destinations of hunting tourism lovers.

Vineyard of the Brindza Winery, the size of 11 hectares, stretches along the road connecting Sombor (29km away) to Bačka Topola (15km). It was built in 2008 and 2009. It is located close to the Krivaja settlement, at the entrance to the village of Gornja Rogatica. The winery has the capacity of 40,000 litres; it is located at the farm near Bačka Topola, with the Hunting Lodge, restaurant, wine tasting room, barrique room, wine archive and accommodation for guests.

**WINE LIST**

- Rhine Riesling: Tečeka aroma
- Traminer: Thousands of aromatic molecules
- Sauvignon Blanc: Style of the new world
- Chardonnay: Mature and delicious
- White Cuvée 264: Bold oaking
- Rosé semi-dry: Life can be pink, too
- Red wine 264: For gastronomic pleasures

Tours and wine tasting sessions are organised for groups of at least five visitors. They must be arranged in advance. The offer is vast and versatile. The simplest one includes a tour of the winery with or without wine tasting of one to eight wines. After the wine tasting, you are welcome to stay at the farmhouse, in the Hunting Lodge next to Bačka Topola. For wine tourists who would like to unwind, there are 12 double rooms at their disposal.

House wine: **Rose čingi-lingi**

An interesting blend 80 percent of Blaufränkisch and 20 percent Cabernet Sauvignon and Cabernet Franc. Both alcohol levels and acidity are prominent. Colour is raspberry-like, pretty, festive, jovial and constant. The taste is fruity: strawberry and forest fruits. The name čingi-lingi is a local onomatopoeia, typical for this Tisza region, for the sound resonating from the bell of the church of Čurug.

House wine: **Rosé semi-dry**

Semi-dry wine, meaning it contains residual sugar in the amount from 4 to 8 grams. It was created by the winery’s oenologists, encouraged by the increasing demand and consumption of Rosé in our parts. By blending 60 percent of free-run Merlot and 40 percent of Pinot Noir, refreshing strawberry and forest fruit aroma, they have intrigued the tastes of the widest circle of consumers, young and elderly, and earned their sentiment and trust.
Winery DiBonis spans across a large complex alongside Palićki put. It is equipped to accept grape deliveries, process the grapes in a modern way, applying cutting-edge technology, to store it in tanks and spaces for fining, aging and ripening, including a laboratory for constant monitoring. Stainless steel vessels can store 100,000 litres, while barrique barrels accept 50,000 litres of primarily red wines. Vineyards of the winery are located near Radanovac, which is the best location for vine according to expert opinion. This is where the best wines of the North Bačka region were born in the past.

**WINE LIST**

- **Sauvignon Blanc**: Modern style
- **Chardonnay**: Silky taste
- **Muscat**: Symphony in a glass
- **Riesling**: Mild tree aroma
- **Chardonnay Barrique**: Barrique aroma
- **Rosé**: Like fruit ice-cream
- **Syrah**: Ripe forest fruit
- **Cabernet Sauvignon**: Discrete oak aroma
- **Cabernet Franc**: Harmony of sweet tastes
- **Merlot**: Dry plum aroma
- **Pinot Noir**: Ripe cherry colour

House wine: **Syrah**

It was previously thought that this variety is not suitable for our region because it requires more southern and sunnier parts. The owner of the winery Laszlo Boni says that this variety yields in his vineyard quality, ripe and juicy grapes, earlier than the Cabernet Sauvignon. Wine from these grapes is dark-purple in colour, it has about 14 percent of alcohol, with high extract, rare in these parts. It is soft and calm in the mouth, with gentle tannins and pleasant acids.

Winery Dragić is located in Ridica, on the former “Imperial Road” to Budapest, 800 metres from the Hungarian border. In a masterfully-selected location, Aleksandar Dragić, owner of the company “AE projekt centar” planted three hectares of superior varieties of white and red wine grapes. We provided every vine with water and nutrition via drip system and hired top experts, entrusted with everything from preparing to plant to harvesting. First yield was processed in 2012, in the previously built winery in the centre of the vineyard. This is a beautiful architectural feat, which dominates the entire landscape much like the French wine chateaux (castles). It contains facilities for processing of grapes and storing of wine, room for tasting and a viewpoint.

**WINE LIST**

- **Sauvignon Blanc**: Both freshness and potency
- **Manzoni**: Elegance in a glass
- **Chardonnay**: Fruity-floral scents
- **Rhine Riesling**: Complete fruit bouquet
- **Rose**: Wine with individuality
- **Cabernet Sauvignon**: Time is on its side
- **Cabernet Franc**: Sweet maturity of tannin
- **Blaufrankisch**: Recommendation for future planting

House wine: **Blaufrankisch**

The hardest thing to do in this young winery is to choose from the wide selection of wines. Still, let us choose Blaufrankisch for now. This is an unfairly neglected variety in our parts, especially bearing in mind the lack of red wines in the province. With its Blaufrankisch, Dragić is seriously announcing that this wine will be unrivalled among red wines in Vojvodina. Blaufrankisch is intense, ruby-red, bright and jovial. Its youth is clearly felt on the palate, body is medium rich, all in the wine is balanced, and it does not even lack tannin, which is actually typical for this variety.
Maurer
Winery
24414 Hajdukovo; Kaštelj put 4b
Tel: +381 (0)60 533 7770
Mob: +381 (0)62 533 549
office@maurer.rs

Wine offer of Oskar Maurer in Hajdukovo is unique in the world. Nowhere on the planet, in no local or foreign institute, museum, collection, winery or private cellar will you be able to revel in the wines made and drunk by our forefathers ages ago, only in the Maurer Winery. In his vineyards and cellar, varieties whose names are unknown and forgotten live to this day: Sremska Zelenika (Syrmia Green), Bakator, divlja crnka (Wild red), Mëzes fehër (Honey White), slanka (Salty), along with some of the better preserved varieties such as Kevedinka, Kadarka, Zerej... This is why you should hurry up to Hajdukovo! Call 062 533 549 and arrange your visit with Oskar Maurer. He is ready to receive a group of up to 30 wine lovers and greet them with his 20 labels, and, at request, with home made food with which these wines used to be served in the north of Bačka.

Oskar Maurer is fourth generation of vintners growing autochthonous varieties organically. He does not use artificial fertilizers and pesticides in his vineyard, and the wines are made through fermentation of wild yeasts. No nutrition and enzymes are added to the yeast.

Inherently, the area where grapevine prospers has a chance to show its true value. Maurer family are currently growing grapevine on 15 hectares, in two vineyards: six in Hajdukovo, and nine in Sremski Karlovci. Winery Maurer was founded in 1918.

Maurer
House Wine: Kadarka 1880
This is a wine from the oldest vineyard of this variety in the world. At the same time this is the oldest vineyard in our country. This year, 3000 vines in it are celebrating their 136th birthday! The vineyard is on a stretch of sand called Nosa, next to Hajdukovo, planted in 1880. The wine ripens in old barrels of about 500 litres, with thick staves, which let in just enough oxygen needed for the ideal ripening. Two vines give one bottle of wine, which means about 1500 bottles a year.

WINE LIST

Kevedinka | Light, fresh, palatable
Honey White | Good for Champaign making
Syrmia Green | Citrus and elder scents
Tamjanika | Aromatic recommendation
Dar ljubavi (Gift of Love) | Nice recommendation
Gospodsko vino (Royal Wine) | For festive moments
Bakator White | Scent of golden delicious
Kadarka | Great potential
Estate Wine | Blend of Kadarka and Red Bordeaux

Milisavljević
Winery
25232 Lipar, Industrijska zona bb
25230 Kula, Lenjinova 15
Tel: +381 (0)25 722 215
Mob: +381 (0)64 64 19 781
maricamilisavljevic@gmail.com
vinarijalipar@gmail.com

At the entrance to the Lipar village, via the road which connects Kula and Bačka Topola, a plantation of 10 hectares of vine is located. Along the vineyard is the impressive winery, estate of Stevan Milisavljević. By building a chateau, which with the extensive complex of grapevine next to it, dominates this part of Bačka, the well-known businessman actually brought back grapevine to the Telečka plateau. The winery can make 200 thousand litres of wine, bearing the special seal and style of the Telečka plateau’s soil and sky. The plantation was erected in 2008 and the wines which are “urban” have already won local and foreign awards for top quality.

The Milisavljević Winery has recently started to readily receive tourists in a highly organized manner. It invites its guests to tour the vineyard, winery, barrique cellars, as well as to take part in classic wine tasting over a rustic lunch with dessert. Sightseeing and overnight stay in Hotel on Panonija is also an option.

Milisavljević
House Wine: Zweigelt
This is a wine from the oldest vineyard of this variety in the world. At the same time this is the oldest vineyard in our country. This year, 3000 vines in it are celebrating their 136th birthday! The vineyard is on a stretch of sand called Nosa, next to Hajdukovo, planted in 1880. The wine ripens in old barrels of about 500 litres, with thick staves, which let in just enough oxygen needed for the ideal ripening. Two vines give one bottle of wine, which means about 1500 bottles a year.

WINE LIST

Chardonnay | Playful acids
Žusot | Caressing of the senses
Merlot | Telečka revelation
Pinot Noir | Gently caresses the palate
Zweigelt | Sophistication and subtlety

House Wine: Zweigelt
Red wine variety made nearly a hundred years ago, but still not accepted in our parts. On the wine list of Serbia, it is available only in the Milisavljević winery. Our vintners have remained faithful to Blaufränkisch, one of Zweigelt’s parents (the other is Saint Laurent which has enriched it and gave it a more noble taste). Through masterful vinification, a harmonious wine with prominent aromas of ripe apricots, raspberries and blackberries has been obtained. It is dark ruby colour with a violet reflection, strong variety aroma and fresh fruity and exhilarating taste.
The winery in Kanjiža has become known for its evening of wine indulgence organised for those who love good wine and delicious treats. The well-decorated space can host a party of up to 35 persons, who can enjoy from 7PM to 11PM (sometimes a bit longer) in a starter course, two main courses and dessert along with the wines. Fish dishes, mutton, baked in an oven, and other local dishes, including a vegetarian menu, or international cuisine at request. Out of the numerous local and foreign guests, most come from Hungary.

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House of Wine “Nagy Sagmeister” is an interesting blend of art and wine. The world-renown artist Jozef Nagy partnered up with his fellow citizen Erne Nagy, a mathematician, thanks to the common love of wine. They wanted to hone their skills in the vineyard and in the cellar. Having estimated that Fruška gora is holy land for grapevine, they planted 5.5 hectares around Irig and Neradin with autochthonous, already forgotten, varieties and near Kanjiža, near Ludoš lake, another half a hectare of Kadarka and Ezerjó. They wanted to work with nature as much as possible, “to make wine in the vineyard, not in the cellar”.

WINE LIST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kevedinka</td>
<td>Fragrances of wild flowers</td>
</tr>
<tr>
<td>Ezerjó</td>
<td>A rare beast</td>
</tr>
<tr>
<td>Sremska zelenika</td>
<td>Calimero</td>
</tr>
<tr>
<td>Lipolist (Linden leaf)</td>
<td>Aroma of linden honey</td>
</tr>
<tr>
<td>Furmint</td>
<td>Takeaway wine</td>
</tr>
<tr>
<td>Kadarka</td>
<td>A pearl of Roses</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Discrete bitterness</td>
</tr>
</tbody>
</table>

House wine: Furmint

Old variety from Fruška gora, which was a long time ago carried to the Hungarian region of Tokaj and in the famous vineyards of this region it takes up to 60 percent. It is from here that its fame originates. It is also known as Sipon and Moslavac. In our parts, this variety is present only in the Sagmeister vineyards, in Fruška gora, between Irig and Hopovo Monastery, along the Đevuš stretch. It gives full body wines with high alcohol level, beautiful acids and prominent minerality. Presence of pear and quince, a bit of banana and pineapple can be sensed in the bouquet.

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<table>
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<tr>
<td>Rose</td>
<td>Delicate aroma</td>
</tr>
<tr>
<td>Fantasy</td>
<td>Long aftertaste</td>
</tr>
<tr>
<td>Rhapsody</td>
<td>Named after Franz Liszt</td>
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</table>

House wine: Kadarka Fantasy

Ruby red wine, with a jovial purple reflection on the rim of the glass. It simply overflows with scents, out of which fresh aroma of ripe cherries, and a few seconds later coffee, caramel and tropical spices are distinctive. By turning the glass with a bit of force, in order to let the wine breathe and blossom, one can experience the subtle notes of oak, acquired in the new barriques, where the wine spends 12 months prior to bottling. It is silky and soft on the palate. It is not by chance that this wine used to be considered noble in the past.

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This family farm-like house in Bački vinogradi offers wine tasting of only Kadarka, our old, autochthonous variety, once dominant, but overshadowed and forgotten about five decades ago. In a pleasant ambient, which can take in 36 visitors, three versions of this wine are served: rose, fantasy and rhapsody. The farm accepts visitors every day, even on Sundays. You only need to arrange the visit with Csaba Simon via 064 704 36 50.

Ignacijo Tonković takes a lot of credit for saving this variety. He is a veterinarian, former director of the zoo in Palić. He could not accept its abandonment and was determined to plant it on the sandy dunes near Palić on as many as ten hectares. First vintage was in 2009. The grapes were optimally ripe and they could show all its genetic potential. He relied on the help of friends and great wine connoisseurs from the Spanish Rioja for the work in the Tonković vineyard and cellar. The return of Kadarka was victorious. It became a wine which does not look for customers, customers look for it. People of these parts like to say “it does not need a cork”.

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WINE LIST

<table>
<thead>
<tr>
<th>Wine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kevedinka</td>
<td>Fragrances of wild flowers</td>
</tr>
<tr>
<td>Ezerjó</td>
<td>A rare beast</td>
</tr>
<tr>
<td>Sremska zelenika</td>
<td>Calimero</td>
</tr>
<tr>
<td>Lipolist (Linden leaf)</td>
<td>Aroma of linden honey</td>
</tr>
<tr>
<td>Furmint</td>
<td>Takeaway wine</td>
</tr>
<tr>
<td>Kadarka</td>
<td>A pearl of Roses</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Discrete bitterness</td>
</tr>
</tbody>
</table>

House wine: Furmint

Old variety from Fruška gora, which was a long time ago carried to the Hungarian region of Tokaj and in the famous vineyards of this region it takes up to 60 percent. It is from here that its fame originates. It is also known as Sipon and Moslavac. In our parts, this variety is present only in the Sagmeister vineyards, in Fruška gora, between Irig and Hopovo Monastery, along the Đevuš stretch. It gives full body wines with high alcohol level, beautiful acids and prominent minerality. Presence of pear and quince, a bit of banana and pineapple can be sensed in the bouquet.

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<tr>
<td>Rose</td>
<td>Delicate aroma</td>
</tr>
<tr>
<td>Fantasy</td>
<td>Long aftertaste</td>
</tr>
<tr>
<td>Rhapsody</td>
<td>Named after Franz Liszt</td>
</tr>
</tbody>
</table>

House wine: Kadarka Fantasy

Ruby red wine, with a jovial purple reflection on the rim of the glass. It simply overflows with scents, out of which fresh aroma of ripe cherries, and a few seconds later coffee, caramel and tropical spices are distinctive. By turning the glass with a bit of force, in order to let the wine breathe and blossom, one can experience the subtle notes of oak, acquired in the new barriques, where the wine spends 12 months prior to bottling. It is silky and soft on the palate. It is not by chance that this wine used to be considered noble in the part.
**Vindulo**

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At the second kilometre after leaving Temerin, down the road for Bečej, on the right side, along with a farm typical for Bačka, a new modern winery with 250,000 litres capacity has been built. Over a short period of time, it became one of the central places of Vojvodina’s wine tourism. In the tranquillity of Bačka’s open lands, in this unique “island” of vine, among the endless crops of wheat and corn, top quality wines are indulged in, with delicious bites of local specialties. Oenological-gastronomic parties are attended by tourists from numerous Serbian towns, but also from the neighbouring countries.

The winery’s hall can accommodate and serve 50 guests. Taste testing, however, which is done outdoors can be attended by up to 150 wine devotees. For groups bigger than 20 people, visits should be arranged in advance. This is often done through big travel agencies from Belgrade, Novi Sad and other places, i.e. winery’s partners. Guests are able to tour the vineyard and the winery, as well as to learn about the wine making process. Dr Laszlo Dujmović, winery’s owner, vintner and graduated international wine judge runs the tours. It is possible to buy the wines and wine souvenirs at discount prices during the visit.

**WINE LIST**

| Panonija | Wine of the future |
| Mima Bačka | Poetic name |
| Italian Riesling | Ripe grape aroma |
| Ros Ana | To accompany light salads |
| Tri star | Powerful and robust |
| Blaufränkisch | For connoisseurs |
| Slatka Eva (Sweet Eve) | Late harvest |

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| Don Oliver | Reception wine |
| Sauvignon Blanc | Discrete aroma |
| Italian Riesling | The landlord drinks it |
| Chardonnay | Sand's mirror |
| Rose | Raspberry taste, cherry scent |
| Carmen | Five blended varieties |
| Portugieser | To be drunk while it is young |
| Tempranillo | Ole of the sand |

The owner of the cellar Laszlo Hupert says. The other type is ceremonial, paid wine tasting. In a special room with sixty chairs, Laszlo, dressed in a knight’s armour, masterfully and inspirationally presents his wines under the light of 40 candles. Vinski dvor in Hajdukovo is a paradigm of how a real wine tourism resort should look. In one place, under the same roof are the old cellar with about twenty well-preserved barriques, its newly-built extension, with modern equipment and stainless steel vessels, restaurants, saloons, porches, gardens... The grapevine is everywhere, on about 10 hectares. A new hotel with 52 double rooms is next to the cellar, a room for conferences, seminars, consultations and interviews, equipped with cutting edge electronics. The beautiful estate with towers and dome is typical for the architecture of the Subotica-Horgos area. Like a giant flower dominating the greenery of the grapevine, growing in the empire of white sand. All this was envisaged by Laszlo Hupert, the agronomist, and his wife Erika Fodor.
Winery Zvonko Bogdan offers several types of visits to tourists. One visit includes tour of the vineyard, winery and the barrique cellar called the “bazik”. It does not involve wine tasting, and is intended for numerous tourists inspired by vineyards by the lakes and the cellar of marvellous beauty built in the Secession style, typical for architecture of Palić. Wine lovers have two tours in store: standard, with tasting three wines and the luxury with tasting five wines. Working hours are Mondays and Tuesdays from 8 AM to 4 PM and Wednesdays and Sundays from 10AM to 6PM. It is recommended to arrange the visit in advance. Outside the working hours, visits must be pre-arranged both for individuals and groups. This applies to visits to the farm of Zvonko Bogdan in the vicinity of the Ludoš lake. It can accept 20 to 60 persons. Apart from Vojvodina’s specialties, your farm experience will, apart from wine, be complemented by the sounds of tamburitza music.

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Publisher:
Tourism Organization of Vojvodina

For the publisher:
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Text:
Petar Samardžija

Photo:
Wine Atlas, Publication of the Statistical Office of the Republic of Serbia
Archives of the presented wineries
Archives of the Tourism Organization of Vojvodina

Design, preparation and print:
Intergraf, Novi Sad

Circulation:
2000
Welcome to Vojvodina

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