

# PANONNIAN RED

## Semi Dry Red Wine

### Winery information:

Back in the 1800's the Milovanovic family moved to the small village of Upper Zleginje in the Zupa Valley. Milivoje Milovanovic, in the 1930's began to produce and sell his own wines. He opened a restaurant and wine shop in Belgrade.

After the Second World War, Milivoje and his son Mihajlo Milovanovic both worked at the cellars of "VinoZupa" a large co-op winery which dominates the area. They also continued caring for the family vineyards and making small quantities of wine.

In 2005, Jovica Milovanovic (third generation winemaker) resurrected the family winery with his father. They carefully tend to their 5 acres under vine as well 10 acres of nearby leased vineyards. They are constantly improving the quality of their wine, as well as planting new vines, combining modern technology solutions to the classical Zupa's terroir.

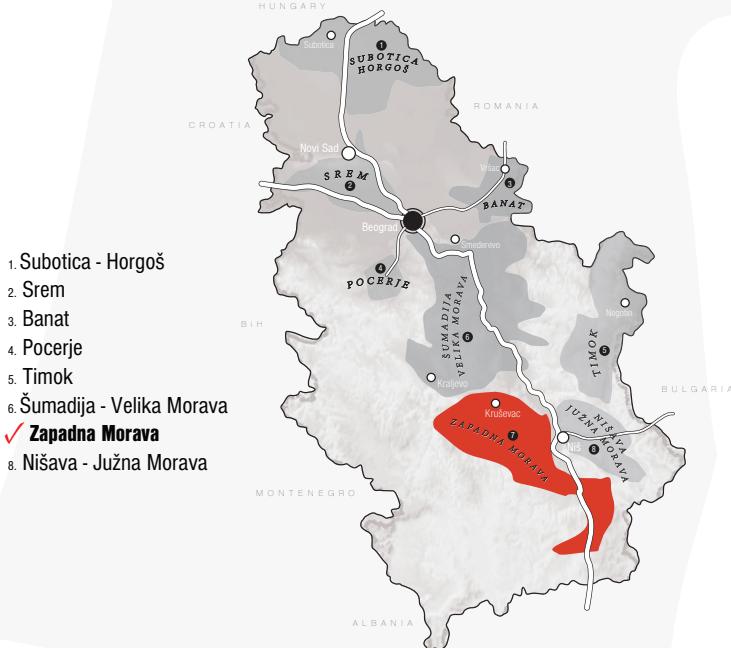
### Wine description:

This is a quality dry white wine with elegant flavor, characteristic for its freshness and intensive floral nose. Rich and balanced with apple and apricot fruit with hints of mineral and spice on a long, clean finish.

Should be served ice cold at between 9°C - 11°C.

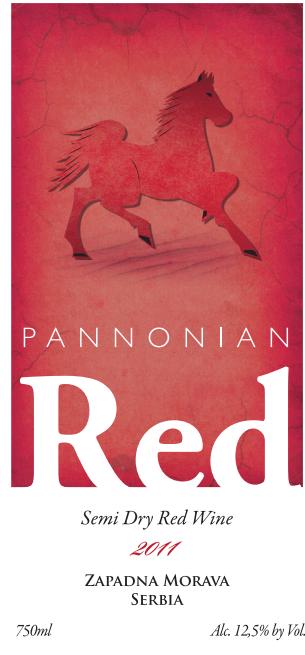
Store in a dry place, at a constant temperature, away from bright light, without shaking, without strong odors. It will be good to store in an upright position.

Drink young up to 1 year.



### Imported by:

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### Technical data:

Production: 500 - 555 cs of 12  
Varietal: Cabernet Sauvignon 35%, Merlot 35%,  
Prokupac 30%

### Vineyard

Acres:	14.83 acres
Elevation:	830-1000 ft
Exposure:	Southern-east exposition, Rows north-south
Composition:	Chalcky and sandy lime stone

### Vinification

Winemaker:	Jovica Milovanovic
Fermentation:	Controlled in Stainless Steel Tanks
Yeasts:	Lallemand

### Maturation

Barrels:	Stainless steel
Period:	6 months
Wine purification:	Fining(bentonit+gelatin+SiO <sub>2</sub> )+filtration