

SELECTION LINE

TRIJUMF
SELECTION

VARIETIES:

85% Sauvignon Blanc, 15% Pinot Blanc and Riesling

WINE REGION:

Šumadija

VINEYARD:

Grapes: Sauvignon Blanc 13 ha, Riesling 5 ha, Pinot Blanc 2 ha

Altitude: 250m - 350m

Vineyard position: Southern slopes

Soil: Brown forest soil and vertisol

WINEMAKERS NOTE:

Wine has a strong and creamy structure and subtle fruity and mineral character. The bouquet is opulent, full of refreshing citrusy notes with delicate hints of elderberry tree, dry grass, herbs and quartz. Rich, harmonious and very savory taste with vibrant notes of apples and mandarins stays in a memory for a long time.

FOOD:

The wine is a perfect match with seafood, saltwater and freshwater fish, poultry (chicken and duck with lemon, roasted turkey), venison, veal, pork and lamb meat. Cheeses: goat cheese, parmesan, Gouda, Edam and Provolone. As a desert: tropical fruit salad, cheese cake, chocolate with orange.

SERVING:

Temperature: 10 - 12°C

AWARDS:

Veliki test vina Srbije (vino.rs) - Best Serbian white wine

Decanter, London - Silver medal

International Wine Challenge, London - Silver medal

Mundus Vini, Germany - Silver medal

TECHNICAL INFORMATION:

Alcohol content: 13,7%

Bottle size: 0,75l

