



Wine cellar
ALEKSANDROVIC

S E R B I A



*R*ESPECT THE PAST



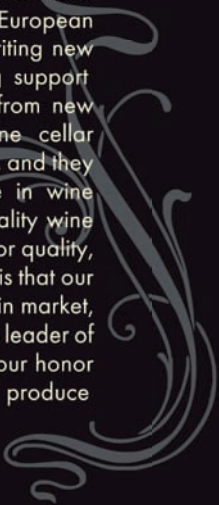
THE VISION OF THE FUTURE







*A*illy terrains of Oplenac have been used for growing grapevine since ancient times. The place where Wine cellar Aleksandrovic is situated, originates its name from the distant past. During the Roman Empire it was called Vinea, in the Middle Ages it was Vinica, and today - Vinca, and that is the direct association of what the population of this area has been occupied with since those times. At the beginning of the 20th century, the winegrowers' cooperative from Vencac was built and later on, the vineyard and the wine cellar of King Petar and Aleksandar Karadjordjevic, and they spread fame of wine from Oplenac throughout Europe. The Aleksandrovic family, which is known for raising grapevine, and famous for wine production more than 100 years, closely collaborated with winegrowers and vintners of the royal cellar from the very beginning, and it was one of the founders of the cooperative. When Zivan Tadic, the royal cellar master (who emigrated in Canada after the Second World War), had found out that the Wine cellar "Aleksandrovic" was restoring vintner tradition of Oplenac area, he sent a recipe to Vinca - and that was the brand structure of "Triumph", which was the best royal wine, widely known at all European courts before the World War II. That is how we started to cover with writing new pages of our long family tradition of wine growing and production, drawing support from the experience of our ancestors on the basis of old manuscript, from new scientific knowledge and from modern technology. Nowadays, Wine cellar Aleksandrovic utilizes 50 hectares of vineyards for the production of wine, and they are planted with high quality grape brands. Quality is its imperative in wine production, which makes Wine cellar Aleksandrovic a leader in high quality wine production in our country today. And that is way it has won many medals for quality, both here and in abroad. Knowing that, the results of all mentioned above is that our wine brands find their place on American, German, Swiss and Great Britain market, and also the eminent Swiss magazine "Vinum" market this wine cellar as the leader of the new wave in wine production from Eastern Europe. Furthermore, it is our honor and obligation to preserve wines of our ancestors, in such a way as to produce "the wine for all times".



Trijumpf 2008





The vintner's annotations

Crystal clear color of yellow gold, with a greenish reflection. Exotic combination of grapefruit scents, fruit of passion, mineral and herbal tones. Taste is soft and full, and then a wave of succulent citrus appears, melting down into long lasting ending.

Food

Perfect match with seafood, saltwater and freshwater fish, poultry, roasted turkey, venison, veal, pork and lamb meat. Cheeses: goat milk cheese, parmesan, gouda, edam, provolone. Deserts: tropical fruit salad, chocolate with orange.

Serving

Temperature: 10- 12°C

Glasses

for full, circled and mature white wine.

Grape variety

Sauvignon Blanc 85%,
Pinot Blanc and Riesling 15%



Triumph barrigue 2007





The vintner's annotations

Dark gold color, with orange reflection. Deep aromas of dried apricots, pears and figs, with tones of fresh white mulberry. Taste is very rich, creamy fruit. Juicy acids are imbued thought sumptuous fruity tones which are melting into extremely long lasting ending.

Food

Ideal with seafood, freshwater and saltwater fish, poultry, feathery game.

Serving

Temperature: depending on the season: from 12-14°C

Glasses

for the full, rounded and mature white wines.

Note

it is required to decant for aeration

Grape variety

Sauvignon Blanc 85%,
Pinot Blanc and Riesling 15%



Harizma 2008





The vintner's annotations

Crystal clear, golden yellow color.
Delicate aromatic complex made
of refreshing tones of pineapple
and fresh herbs. The wine is full on
the palate, very soft, with rich tones
and sumptuous citrus fruit ending.

Food

All kinds of freshwater and saltwater
fish, white meat and white survive.

Serving

Temperature: 10-12°C

Glasses

for the full, rounded and
mature white wines.

Grape variety

Chardonnay 100%.



Oplenac 2007





The vintner's annotations

Crystal-clear, straw-yellow color with golden reflection. Intensive, floral-fruit aroma. Flavor is full, extremely fruit, refreshing, balanced. Fruit sweetness and acids pervade and melt into a clear, potable long-lasting ending.

Food

Great with seafood, white fish, white meat and ideal with: shrimps, langoustines, sturgeon; Wiener schnitzel, roast veal, soft cow's milk cheese, goat milk cheese.

Serving

Temperature: 10- 12°C

Glasses

for young white wines

Grape variety

Riesling Blanc 90%,
Wiessriesling 10%



Tema 2008





The vintner's annotations

Luxurious aromas of tropical fruit, pineapple and mango are melting down into soft, rich and mellow taste, with very refreshing note of citrus at the ending.

Food

Summer salads, saltwater and freshwater fish, white meat, breaded chicken and veal meat, dessert with pears and apples.

Serving

Temperature: 8-10°C

Glasses

for light, fresh, white wine.

Grape variety

Chardonnay 70%,
Sauvignon Blanc 30%



Varijanta 2008





The vintner's annotations

Crystal light color of ruby. Distinct scent of forest strawberries, with tones of wild roses, lockum and sweet spices. Refreshing, fruity, very smooth wine with long aromatic ending. By the structure and strength, it's in between rosè and red wine.

Food

Perfectly with the Serbian appetizer (ham, cheese), grilled meat, as well as with fruit desserts. Ideal with sausages and cutlets, pork meat, fruit salads.

Serving

Temperature: 10- 12°C

Glasses

for mature and full rosè wines that direct the wine towards lateral sides and very end of tongue.

Grape variety

Black Muscat 100%



Euforija 2008





The vintner's annotations

Crystal light color of ruby with orange reflection. Sweet candied fruit aroma with floral nuances. Taste is full, juicy as a cake, imbued with long lasting fruit freshness. Excellent aperitif, but also a desert wine.

Food

Desserts of all kinds, from fruit to cheese. Ideal to: fruit cake, fruit salads, walnut cookies. Ideal: cheese with white and blue mold and soft sweet cheese.

Serving

Temperature: 10- 12°C

Glasses

for mature and full rošč wines that direct the wine towards lateral sides and very end of tongue.

Grape variety

Black Muscat 100%



Regent 2007





The vintner's annotations

Dark red color with purple reflections. Expressive aromas of blackberry and blueberry, with the warm tones of prunes. Palatal taste is very fruity, refreshing. Tannins are smooth, final taste is very energetic and resembles of ripe cherries.

Food

Excellent with all kinds of meat, especially barbecue and roasted meat.

Serving

Temperature: 16- 18° C

Glasses

for full and mature red wines, with wide body, that direct the wine towards inside part of a mouth.

Grape variety

Cabernet Sauvignon 50%, Merlot 50%



Vizija 2006





The vintner's annotations

Color of ripe cherry with orange reflection. Impressive aroma of ripe forest fruits – cornelian cherries, blackberries and raspberries- with slight orange peel and coffee beans' tones. Taste is full, fruity and soft, with refreshing citrus notes.

Food

Excellent with white meat, pork, veal, pasta and stuffed venison.

Serving

Temperature: 16- 18° C

Glasses

for full and mature red wines, that direct the wine towards inside part of a mouth.

Note

after three years of aging, it is required to decant for aeration.

Grape variety

Frankish 100%



Trijumpf noir 2006





The vintner's annotations

Wine has intensive color of ripe black cherry, with a purple reflection. Taste is rounded, full and soft, with refreshing wave of fruit acids.

Food

Smoked meat and flitch, all kinds of red meat, beef and lamb meat, roasted turkey and duck, grilled poultry meat, semi-hard and hard cheese.

Serving

Temperature: 16- 18°C

Glasses

For full and mature red wine (with the larger body and the narrowed opening)

Note

it is required to decant for aeration.

Grape variety

Pinot Noir 100%



Rodoslov 2006





The vintner's annotations

Dark ruby color, with purple reflection. Fragrance is deep and lasting, made of fruity, spicy and earthy tones: dominated by blueberry up to scent of dried spices. Wine is very extractive, full and rounded. Tannins are soft, warm and melting into soft fruity ending.

Food

Excellent with duck, turkey, grilled and roasted red meat, lamb.

Serving

Temperature: 16- 18° C

Glasses

for the full, circled and mature red wines, that direct the wine towards inside part of a mouth.

Note

after three years of aging, it is required to decant for aeration.

Grape variety

Cabernet Sauvignon 60%,
Merlot 30%, Prokupac 10%



Triumpf Grappa





The vintner's annotations

Limpid color, crystal clear.
Fragrance made of clover honey,
baked apples and nutmeg
tones is melting into soft,
harmonious and long lasting taste.

Serving

Temperature: 18- 22° C

Glasses

original for grappa or
smaller one's for cognac.

Note

Trijumb Grappa is made by
careful distillation of spout from
the grape varieties of which
white wine Trijumb is made of.

Grape variety

Sauvignon Blanc 85%,
Pinot Blanc and Riesling 15%





GIFT PACKAGE



POST PACKAGE

Exclusive packaging



LUX PACKAGE



ALEKSANDAR LUX I





ALEKSANDAR LUX II



ALEKSANDAR LUX III



ALEKSANDAR LUX PAINTED

Exclusive packaging



ALEKSANDAR LUX ENGRAVED



TASTING ROOM



CONFERENCE ROOM



TERACE





WINE CELLAR ALEKSANDROVIC



WINE BAR



WINE CELLAR



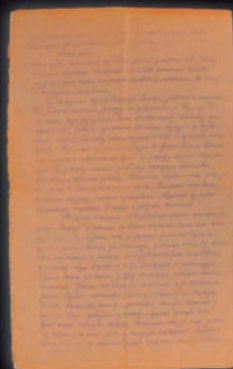
KING PETAR I KARADJORDJEVIC



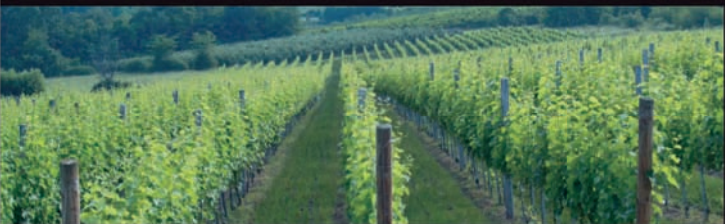
KING ALEKSANDAR I KARADJORDJEVIC



ROYAL CELLAR MASTER ZIVAN TADIC



RECIPE: BRAND STRUCTURE OF WINE TRIJUMF



Our vineyards





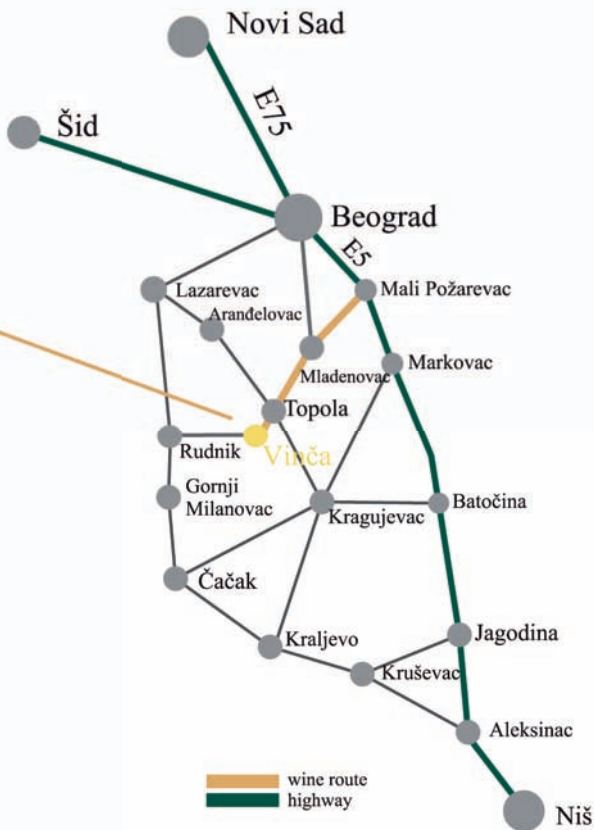
Wine cellar
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Topola - Oplenac

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