



VINARIJA  
**ZVONKO  
BOGDAN**  
*Zvonko Bogdan*

WINE SHOP "WINERY ZVONKO BOGDAN"  
MATIJE KORVINA 12, 24000 SUBOTICA, SERBIA  
PHONE: +381 24 553 242  
MONDAY - SATURDAY: 10:00 - 22:00  
SUNDAY: 10:00 - 14:000

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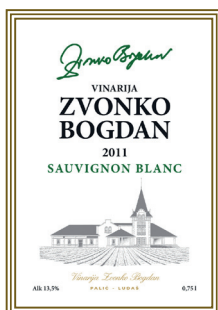


## PINOT BLANC

OUR PINOT BLANC FEATURES LIVELY FRUIT AROMA, MILD CITRUS HUE, BANANA TASTE AND RIPE PEAR THAT GIVE IT FULLNESS IN THE MOUTH. SPECIAL HARMONY IS ACHIEVED WITH CHICKEN PREPARED THE ASIAN WAY, ALL KINDS OF PASTA AND GRILLED STEAK. SERVE IT AT A TEMPERATURE OF 7 TO 8° C

### AWARDS

- 🏆 SAN FRANCISCO INTERNATIONAL WINE COMP. 2012 - SILVER MEDAL
- 🏆 THE BALKANS INTERNATIONAL WINE COMP. 2012 - BRONZE MEDAL
- 🏆 JAPAN WINE CHALLENGE - SILVER MEDAL
- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE 2012 - SILVER MEDAL



## SAUVIGNON BLANC

OUR SAUVIGNON BLANC HAS A HIGHLIGHTED AND REFRESHING FRUITY FLAVOR, ELEGANT AND FRAGRANT. IT IS CHARACTERIZED BY AROMAS OF GRAPEFRUIT AND RHUBARB, AS WELL AS GREENS TONES OF PASSION FRUIT AND ELDER FLOWER. WONDERFUL HARMONY OF FLAVORS IS ACHIEVED WITH SALADS, ASPARAGUS, FISH AND SEAFOOD. IT GOES WELL WITH CLASSIC MEDITERRANEAN DISHES AS WELL AS PASTA WITH OLIVE OIL. SERVE IT AT A TEMPERATURE OF 6° C.

### AWARDS

- 🏆 SAN FRANCISCO INTERNATIONAL WINE COMP. 2012 - BRONZE MEDAL
- 🏆 THE BALKANS INTERNATIONAL WINE COMP. 2012 - BRONZE MEDAL
- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE 2012. GOLD MEDAL



## CUVÉE “ŽIVOT TEČE”

IN OUR PHILOSOPHY OF QUALITY WINE, VINEYARDS ARE PRIORITY NUMBER 1. IN ADDITION TO LAND, CONTROLLED LOW YIELD OF FRUIT PER VINE, HAND PICKING ONLY AND STRICT SELECTION OF THE FINAL CLUSTERS ARE THE BASIC PREREQUISITE FOR HIGH QUALITY. THIS HARMONIOUS CUVÉE OF VELVETY TANNINS IS MADE FROM TRADITIONAL VARIETIES OF RED GRAPES. AROMAS THAT GRADUALLY DEVELOP IN THE GLASS ARE CINNAMON, CASSIS AND RED BERRIES. CUVÉE “ŽIVOT TEČE” MATURED FOR ALMOST 2 YEARS IN SMALL OAK BARRELS. IT IS A VERY COMPLEX WINE WITH GREAT INTERNATIONAL POTENTIAL. WE RECOMMEND DECANTING IT AND SERVING IT AT A TEMPERATURE OF 18° C

### AWARDS

- 🏆 JAPAN WINE CHALLENGE - BRONZE MEDAL
- 🏆 DECANTER WORLD WINE AWARDS 2012 - BRONZE MEDAL

## SAUVIGNON BLANC BARRIQUE

OUR SAUVIGNON BLANC FROM SMALL OAK BARRELS IS RICH IN BEAUTIFUL TONES OF VANILLA AROMAS AND FLAVORS OF RIPE TROPICAL FRUITS. IT IS A PERFECT COMPANION TO AROMATIC CHEESES, AND ASIAN CUISINE. IT IS ESPECIALLY RECOMMENDED WITH GOOSE PATE, NATURALLY DRIED HAM WITH MELON AND TOMATO SALAD WITH BASIL. SERVE IT AT A TEMPERATURE OF 8 TO 10° C.

### AWARDS

- 🏆 THE BALKANS INTERNATIONAL WINE COMP. 2012 - SILVER MEDAL
- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE 2012 - SILVER MEDAL

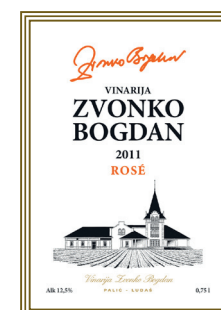


## ROSE

OUR ROSE HAS A WONDERFUL SCENT OF CASSIS AND RED BERRIES. IT PRODUCES A VERY SOPHISTICATED AND ELEGANT COMBINATION AND PLAY OF AROMAS. IT IS PERFECTLY HARMONIOUS WITH MEDITERRANEAN APPETIZERS OR SUMMER GATHERINGS ON A TERRACE. TASTES OF PATES, SALADS, HOME MADE COTTAGE CHEESE AND SEAFOOD ENRICH OUR ROSE. WE RECOMMEND IT CHILLED AT A TEMPERATURE OF 6° C.

### AWARDS

- 🏆 SAN FRANCISCO INTERNATIONAL WINE COMP. 2012 - BRONZE MEDAL
- 🏆 THE BALKANS INTERNATIONAL WINE COMP. 2012 - SILVER MEDAL
- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE 2012 - SILVER MEDAL



## CUVÉE No.1

IN OUR PHILOSOPHY OF QUALITY WINE, VINEYARDS ARE PRIORITY NUMBER 1. IN ADDITION TO LAND, CONTROLLED LOW YIELD OF FRUIT PER VINE, HAND PICKING AND STRICT SELECTION OF THE FINAL CLUSTERS ARE THE PREREQUISITE FOR HIGH QUALITY. THIS HARMONIOUS CUVÉE IS MADE FROM TRADITIONAL VARIETIES OF RED GRAPES. SCENTS THAT GRADUALLY DEVELOP IN THE GLASS ARE BLACK CURRANT, WILD CHERRY, AND RED AND BLACK BERRIES. ZVONKO BOGDAN CUVÉE MATURED FOR ALMOST 2 YEARS IN SMALL OAK BARRELS. IT IS A VERY COMPLEX WINE WITH GREAT INTERNATIONAL POTENTIAL.

### AWARDS

- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE - SILVER MEDAL
- 🏆 JAPAN WINE CHALLENGE - BRONZE MEDAL
- 🏆 DECANTER WORLD WINE AWARDS 2012 - BRONZE MEDAL
- 🏆 AWC VIENNA INTERNATIONAL WINE CHALLENGE 2012. - GOLD MEDAL

