



MATALJ

WINERY

BUKOVSKA BAGRINA
2018



BLEND: 100% Bagrina
APPELLATION: Bukovo Vineyard, Negotin Vineyard, Negotin region
HARVEST YEAR: 2018
ALCOHOL: 14,74 %Vol.
RS: 1,29 g/l
TA: 4,86 g/l
pH: 3.43
AGING: 6 months in stainless steel tanks
DRINK: within 3 – 7 years

Bagrina is an old variety of Balkan grapevine, which was once widespread in the Negotin region, but today it is preserved only in one plantation. Our bagrina grapes grow in the Bukovo Vineyard, located nearby the monastery of the same name, at a small plateau consisted of sedimentary rocks, limestone and stone. The ancient grapevine was given a new life in the restored vineyard, and transformed into a modern, characteristic and unique wine.

VITICULTURIST NOTES:

Bagrina is a very demanding grape variety because of the morphological characteristics of its flower which do not allow it to self-pollinate, as is the case with most other varieties, so it is necessary in a vineyard to have a grape variety for fertilization. For that reason, the fertility of bagrina depends greatly on weather conditions. The beginning of the 2018 growing season was challenging, but the warm weather during April and May was very favorable to bagrina. After a rainy June and July, warm and dry autumn contributed to even and harmonious ripening, which resulted in the best bagrina we have had so far. Bukovo is very exposed to the sun, which allows bagrina, a late variety, to ripen optimally, while the vineyard's altitude of 250 meters has a beneficial effect on the freshness of air.

Vladimir Hadžić, viticulturist

WINEMAKER NOTES:

Bagrina grapes have a reddish, dark-colored skin compared to other white varieties, as well as very striking organoleptic characteristics, which is why it needs a careful approach during vinification. Bagrina offers a unique aromatic profile that can be recognized by the aromas of fresh apricots, mango, sage, hay, jasmine and white tea. It is rich in flavor, creamy in structure, but at the same time very mineral and solid. Bagrina makes exceptionally mineral and phenolic wines, which is why it requires extreme caution during vinification, so the wine could be completely balanced.

Mladen Dragojlović, enologist

SERVING:

Bagrina is best served in the classic white wine glass with a slightly bigger bowl, at a temperature of 10– 12 degrees Celsius.

FOOD PAIRING:

Soft cheese with rind, dishes with mushrooms, roast chicken or curry chicken, quail, monkfish, shrimp...

