

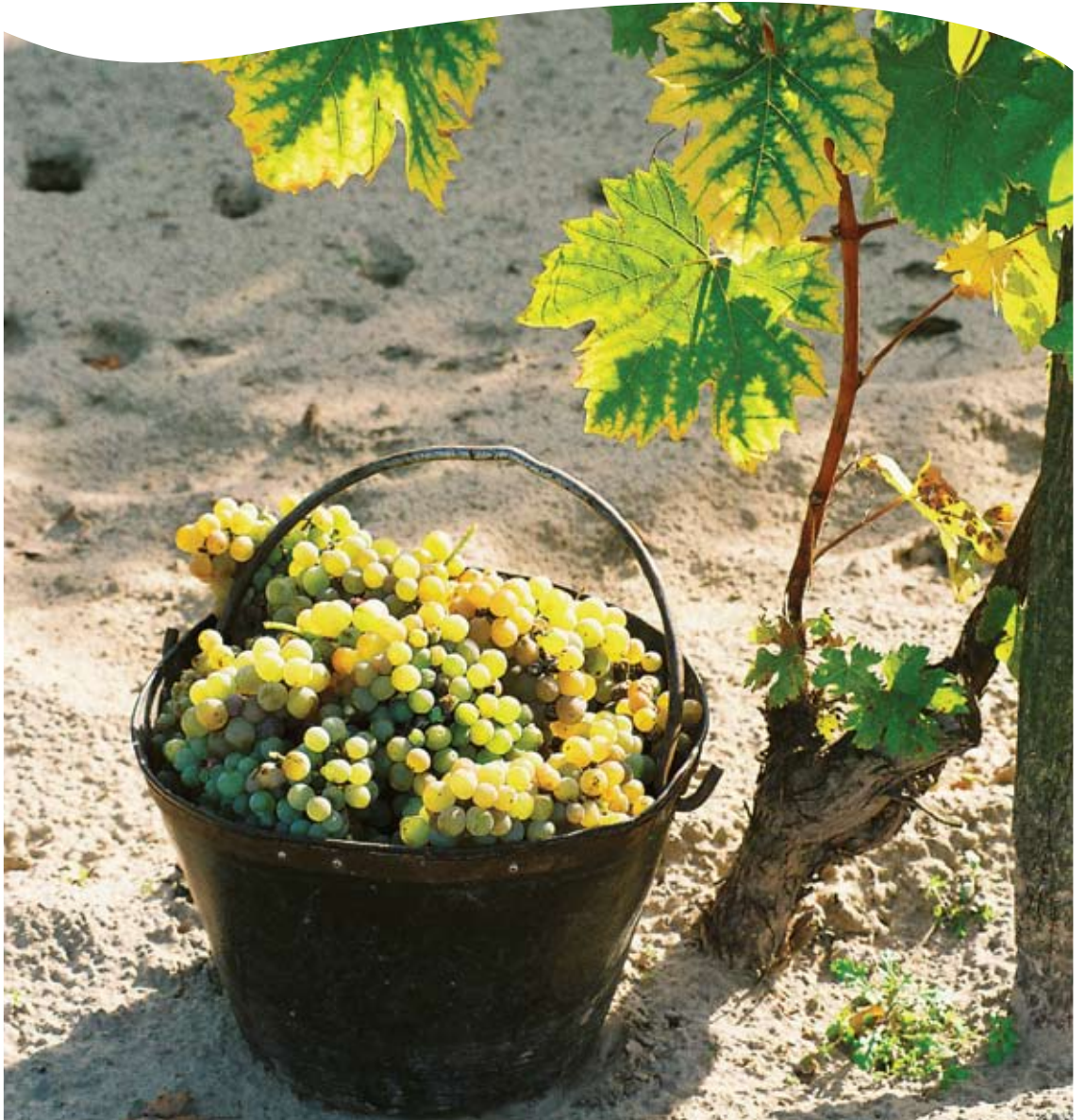
Serbian wine routes





Wines from Sands

Palić Wine Route



History of the Region's Wines

The entire Palić region lies on sandy terrain left by the prehistoric Pannonian Sea. That's why wines from this area are commonly referred to as sand wines. The sandy soil, a moderate continental climate and top grape varieties yield very appealing wines. The Subotica-Horgoš area has a winemaking tradition that goes back well over 2,000 years.

In the Bačka region winemaking flourished after the phylloxera epidemic destroyed much of Europe's viticulture. At this time three wine cellars were founded in the vicinity of Palić, Čoka and in Biserno Ostrvo near Novi Bečej. These cellars remain the backbone of the region's viticulture.

The Čoka Cellar, established in 1903, is among the rare and magnificent monuments of a great wine tradition. The cellar's rustic interior features seven cold wine alleys and has a capacity of 3300 tones. There are 130 oak casks with a capacity between 1500 and to 11,000 liters capacities and 17 special concrete tanks insulated with glass

tiles. These tanks have a total capacity of between 33,000 and 67,000 liters. Locals say that the biggest tank, which is as large as a small dance hall, was used for parties hosted by Count Lederer, the cellar's founder.

The Palić Cellar, founded in 1896, was built where an agricultural school once stood. It preserved the ancient winemaking heritage of the Subotica-Horgoš sandy heath. Today the WOW Winery continues the tradition.

The Muscat Croquant grapevine variety was planted by count Lipot Rohonczy in Biserno Ostrvo, where he built a small castle with a wine cellar that still exists. The wine made from those grapes was sold in Budapest, London and other European markets.



Viticulture and Winemaking Today

Practically all of the 24,000 hectares of the Subotica-Horgoš sands are suitable for grapevines. The region's vineyards are concentrated around the towns in the municipalities of Kanjiža and Subotica.

The area is characterized by sandy heaths and occasional patches of quicksand, as well as by various clayey soils, chernozem mixed with sandy soil, and brown steppe soils. The landscape is either flat or rolling plateaus.

The climate is typically continental, and the terrain even allows polar fronts through in the winter. Certain ancient varieties are traditionally grown in these sands. Earlier this was the case with the Kadarka variety. Today it is the same with the Kevedinka variety the Muscat Croquant grape from around Novi Bečej. The varieties are predominantly grown in new vineyards include Italian Riesling, Rhine Riesling and Chardonnay.

The area's recommended white varieties are Italian Riesling, Župljanka, White Burgundy, Ezerjó, in the zone around Čoka Muscat Ottonel and Sémillon, and Muscat Croquant from Biserno Ostrvo. Recommended red grape varieties include Merlot, Frankovka, Red Burgundy and Cabernet.

The sandy terrain, a moderate continental climate and high-quality grapevines yield very appealing wines distinguished by a harmonious, yet refined taste and a gentle bouquet.

The Čoka Winery and the WOW Winery are the leading wine producers in the area. The Čoka Winery produces top-quality wines with the "vitality of a colt", the most representative being the Merlot, the Muscat Ottonel and Ždrepcēva Krv (Colt's Blood). The local Pinot Gris, Pinot Noir and Pinot Blanc are also notable.



Wine Route

Vinski Dvor

Hajdukovo bb, Phone: (+381) 024/754762
Produces Chardonnay, Kevedinka, Italian and Rhine Riesling, Pinot Blanc, Merlot, Cabernet Sauvignon, Pinot Noir and Red Burgundy
Can accommodate up to 200 wine samplers, has two restaurants and a hotel with 32 rooms.
www.vinskidvor.com; vinskidvor@suonline.net

Vinski salaš Čuvarđić

E. Kardelja 139, Subotica
Phone: (+381) 024/515 721
Produces: Bouvier, Chardonnay, Merlot, Cabernet Sauvignon, Kadarka and Kevedinka.
Can accommodate up to 30 visitors.
www.vinskisalas.com; jutkic@yahoo.com

Dibonis

Tuk Ugarnice 14, Palić
Phone: (+381) 024/546 067
Produces Sauvignon Blanc, Italian Riesling, Muscat Ottonel, Pinot Noir, Cabernet Franc, Shiraz and Cabernet Sauvignon.
Can accommodate up to 60 visitors for wine tasting and also has a restaurant with 130 seats.
www.dibonis.com; boni@magnotron.rs

WOW Winery

Josipa Kolumba 33, Palić
Phone: (+381) 024/603001.
Produces: Pinot Gris, Pinot Blanc and Pinot Noir, Chardonnay, Merlot and Cabernet Sauvignon.
The wine sampling hall can accommodate up to 100 people. www.wowwinery.com;
wow@wowwinery.com

Čoka Winery

Segedinski put 80, Subotica
Phone: (+381) 024/546555

Vinum Lodi

Njegoševa 36, Feketić, Phone: (+381) 024/738276
Produces Župljanka, Frankovka, Cabernet Sauvignon, Italian and Rhine Riesling
Can accommodate around 40 wine-sampling guests.
www.vinumlodi.co.rs; vinumlodi@gmx.net

Vindulo

Baranji Karolja 17, Temerin
Phone: (+381) 021/843773
Produces Chardonnay, Italian Riesling, Bačka, Frankovka and Cabernet Sauvignon
Can accommodate up to 60 guests for wine sampling.
www.vindulo.com; vindulo@vindulo.com

Visits to cellars are subject to prior arrangement.

The Arena Sabatkienze order of "Wine Knights" is a local tradition. "Wine Knights" belonging to this order protect and popularize the culture of wine drinking.. Ancient wine customs are cherished with specific rituals, with knights wearing unusual and attractive uniforms. The knights have ranks, and the initiation ritual requires a test of the candidate's wine expertise.



Places to Eat

Restaurants

Mala Gostiona****

Park Narodnih Heroja 15, Palić
Phone: (+381) 024/753447
International and national cuisine, 150 years of tradition

Restaurant and Wine Treasury "Širaz"

Palički put 14, Palić
Phone: (+381) 024/686220
Offers Hungarian and international cuisine and a large selection of wines.

Riblja Čarda****

Obala Lajoša Vremeša bb, Palić
Phone: (+381) 024/755040
Offers fish paprikash (a spicy fish stew), fish soup and fish specialties

Villa Viktorija

Jezerska 15, Palić
Phone: (+381) 024/754497
International cuisine, pleasant environment

Guljaš Čarda

Ludoški šor 206, Palić
Phone: (+381) 024/758093
Offers Vojvodina cuisine as well as specialties with ostrich meat and mangulica pork

Vinski Dvor

Hajdukovo
Phone: (+381) 024/754762, National cuisine

Majkin Salaš

Palić
Phone: (+381) 024/753032
Vojvodina cuisine

Abraham

Horgoški put 132, Palić
Phone: (+381) 024/755012, Hungarian cuisine

Perkelt - a typical regional dish- goes well with a Merlot. Cabernet goes well with rooster paprikash (stew), while the local wine Kadarka is a perfect accompaniment to a veal steak with mushrooms.



Sightseeing

Palić lends its name to a lake, a spa and a town which is among the best-known tourist resorts in Serbia. Palić is a stylish summer resort offering a charming environment, entertainment, a baroque park, and a heritage of Secession architecture. Known as a "Champion of Comfort" Palić offers hotels, restaurants, beaches, tennis courts, a casino and a zoo all within a one kilometer radius.

In the vicinity of Palić there are also numerous other attractions, including the Lake Leda special natural reserve, numerous salas (isolated farms) and čardas (traditional inn), an ostrich farm at the Guljaš Čarda, and Zobnatca Stables (30 km from

Palić) where thoroughbred horses have been bred for over 200 years.

The nearby town of Subotica, with a population of 100.000 has a picturesque central pedestrian zone. For true connoisseurs, Palić is synonymous with beauty and a sophisticated and unusual cuisine, set against a backdrop of cymbals and violin music that seems to sing. In Palić and Subotica, good food is guaranteed whether one opts for Hungarian, Serbian or Bunjevac cuisine, or even a combination of the three.

In late September, Palić hosts the traditional Grape-Picking Days, a festivalal dedicated to grapes and wine.



Tourist information: JP Palić-Ludaš, Kanjiški put 17a
Phone: (+381) 024/753111, www.palic.rs; palic@eunet.rs

Getting There and Accommodations

Subotica lies 181 km north of Belgrade on the international route E75, with the North Exit leading to Palić. The Tompa and Horgos border crossings to Hungary are just 20 km and 52 km from Palić respectively.

Regular bus lines go from Belgrade to Subotica every 90 minutes or so, and there is also a direct Belgrade-Subotica train.

Accommodation

PBG Hotel***

Harambašičeva 21, Subotica
Phone: (+381) 024/556542
Offers 27 rooms with 66 beds

Patria Hotel***

Đure Đakovića bb, Subotica
Phone: (+381) 024/554500
Offers 141 rooms with 237 beds

Prezident Hotel****

Olge Penavin 2, Palić
Phone: (+381) 024/622662
Offers 56 rooms with 112 beds

Park and Jezero hotels****

Park Narodnih Heroja 15, Palić
Phone: (+381) 024/753112
Offers a total of 64 rooms with 120 beds

Lira Hotel

Horgoški put 144, Palić
Phone: (+381) 024/753032
Offers 13 rooms with 31 beds

Vinski Dvor

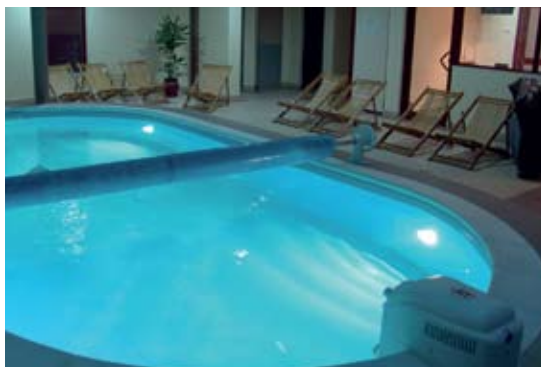
Hajdukovo bb
Phone: (+381) 024/754762
Offers 32 rooms with 76 beds

Villa Milord

Splitska Aleja 19, Palić
Phone: (+381) 024/602800
Offers 15 rooms

Cvetni Salaš

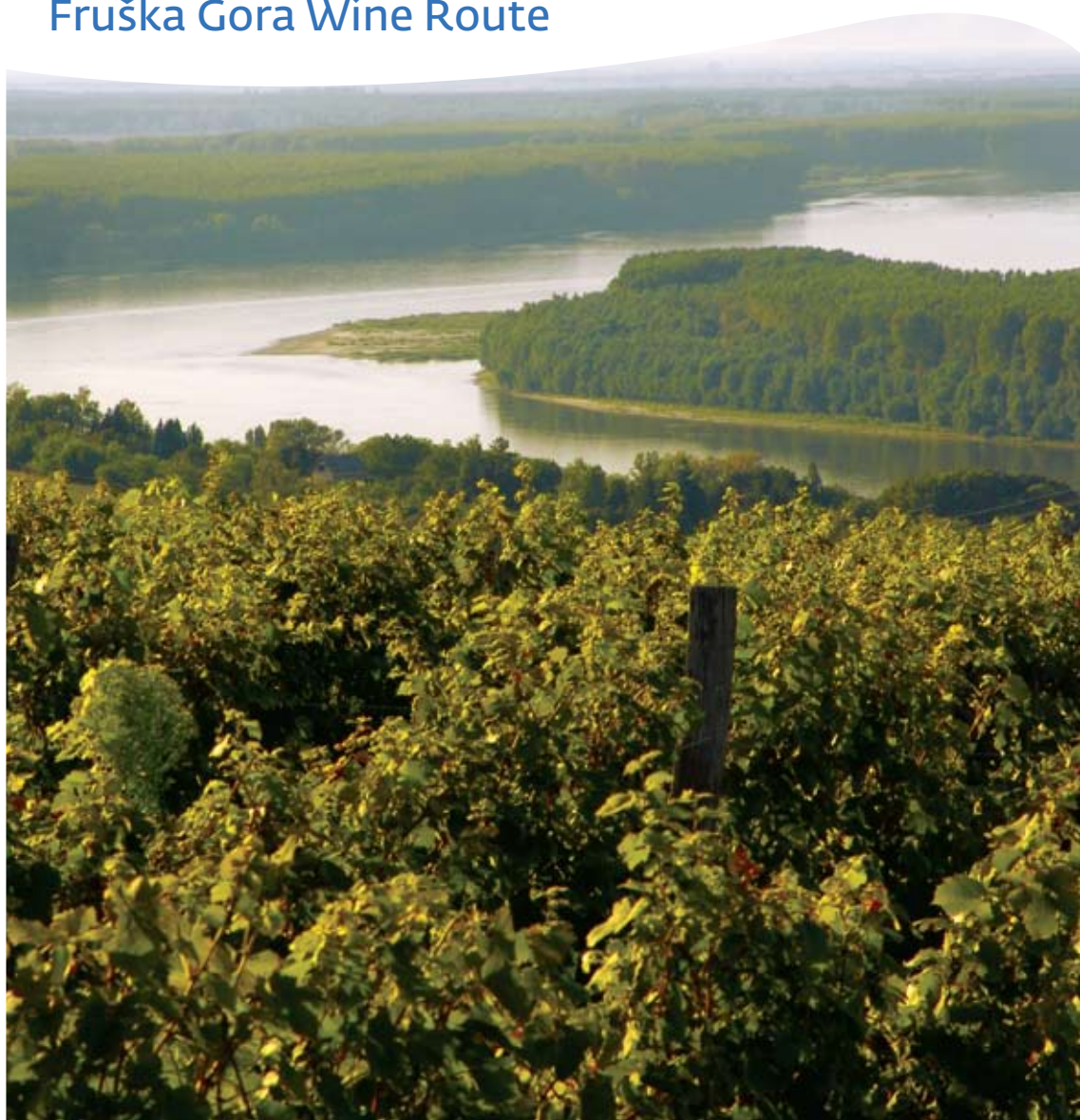
Hajdukovo 387
Phone: (+381) 024/753276
Offers 15 rooms with 41 beds





In the Reflection of the Danube

Fruška Gora Wine Route



History of the Region's Wines

The Srem region is one of the oldest viticulture areas in Europe. Grapes have been cultivated on Mt. Fruška Gora's fertile slopes for over 1700 years. The first vines were planted by the Roman Emperor Probus at the ancient town of Sirmium. With the arrival of the Ottoman Turks, Srem's viticulture was almost annihilated, only to be gradually reborn, and reach its full bloom under Austro-Hungarian rule.

Vineyards have been a quintessential part of life here for generations. Sremski Karlovci wines have been appreciated throughout Europe - always noble and refined, counted among the best. Sremski Karlovci was the uncrowned wine capital of Serbia for centuries. Wines from the Fruška Gora region were exported to Bohemia and Poland as early as the 15th century.

In 1783, Zaharije Orfelin, a writer and member of the Viennese Academy of Sciences, published the treatise *Iskusni Podrumar* (The Versed Cellar-Keeper) in Vienna. In 1816, Prokopije Bolić, the archimandrite of Mt. Fruška Gora's Rakovac Monastery published the first viticulture manual entitled *Soveršen Vinodelac* (The Perfect Vintner) in present day Budapest, Hungary. These are the oldest winemaking books in Serbian.

"Bermet", the region's authentic wine, was exported to the United States even 150 years ago. According to some documents, it was also on the wine list of the Titanic. Bermet is an exceptional fortified dessert wine. It is similar to Italian Vermouth but produced in a different way - through maceration of 20 different herbs and spices.



Viticulture and Winemaking Today

In this region, vineyards occupy the slanting fields, plateaus and slopes of Mt. Fruška Gora. They are exposed to the beneficial effects of their nearness to the Danube. The dominant soil types include pararedzina, chernozem and eutric cambisol. Loess is the dominant subsoil.

The continental climatic conditions allow a seven-month growing season and a five-month winter dormancy for the region's grapevines. Vranac is the predominant native grapevine variety grown on Mt. Fruška Gora. The Portugieser variety is an old variety, used in the past for the production of Ausbruch and Bermet wines. There are also local hybrid varieties, such as Župljanka (Prokupac and Red Burgundy), Neoplanta (Smederevka and Red Traminac), Sila (Kevedinka and Chardonnay), Liza (Gray Burgundy and Kunleany) and Petra (Red Burgundy and Kunbarat).

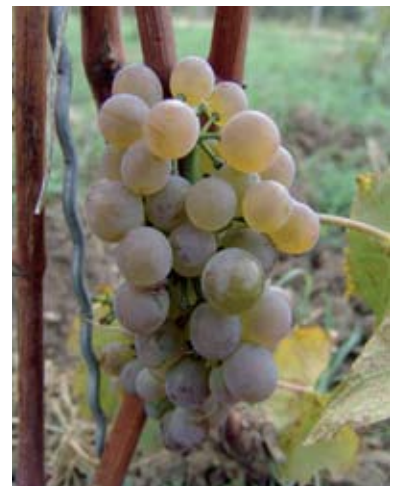
Recommended grape varieties in this region include Italian and Rhine Riesling, Traminac, Sauvignon, Neoplanta, Sirmium and Župljanka. They produce quality wines that bear their names.

Due to the combination of the geographic position, the nearness of the Danube, a unique micro-climate and the reflection of light from the surface of the Danube, grapes ripen here earlier. They also have sugar levels up to 2% higher than in other wine producing areas in Vojvodina.

Winds that arrive from the water in the winter have a beneficial impact on the grapevines, which don't freeze. In the summer the reflection of light from the river's waters creates an extraordinary micro-climate which raises the level of sugar in grapes.

Mt. Fruška Gora is a region of Italian Riesling. According to some experts, it is actually the birthplace of the renowned Italian variety. More than half of local vineyards cultivate this particular grapevine.

The area's best known wines are Fruška Gora Riesling, Italian Riesling, Rhine Riesling, Župljanka, Traminac, Bouvier, Frankovka, Plemenka (Chasselas), Silvanac Zeleni (Grüner Silvaner), Portugieser, and the uniquely aromatic Bermet.



Wine Route

Mt. Fruška Gora is famous for its wines, which can be sampled in one of 60 privately-owned wine cellars. Bermet and Ausbruch are sweet, exceptionally strong aromatic wines. Neoplanta, the area's authentic aromatic wine, can be tasted in

Vinum

Patrijarha Rajačića 36, Sremski Karlovci
Phone: (+381) 021/619924
Produces Italian Riesling, Rose', Bermet and Frankovka
www.vinum-ns.co.rs; vinum@sbb.co.rs

Kiš Cellar

Karlovačkog mira 46, Sremski Karlovci
Phone: (+381) 021/882880
Produces red and white Bermet, Italian and Rhine Riesling, Chardonnay, Frankovka
www.vinarijakis.com; crnkovic@neobee.net

Dulka Cellar

Poštanska 8, Sremski Karlovci
Phone: (+381) 021/881797
Produces red and white Bermet, Ausbruch, Italian Riesling, Sauvignon Blanc and Cabernet Sauvignon.
www.dulka-vinarija.com; dulka@eunet.rs

Roša Cellar

Petra Rajačića 5, Sremski Karlovci
Phone: (+381) 021/881911
Produces Roša Riesling, Roša Red and Roša Dessert Wine

Kosović Cellar

Karlovačkog Mira 42, Sremski Karlovci
Phone: (+381) 021/882842

the Čerević Cellar. Other interesting wine cellars and wineries are found in the nearby villages of Neštin, Banoštor, Erdevik and Irig. Visits are subject to prior arrangement.

Produces Italian Riesling, Župljanka, Merlot, Cabernet Sauvignon and red and white Bermet.
www.vinarijakosovic.com;
info@vinarijakosovic.com

Živanović Cellar

Mitropolita Stratimirovića 86b, Sremski Karlovci
Phone: (+381) 021/881071
Produces Bermet, Ausbruch, Merlot, Cabernet Sauvignon, Riesling. muzpcela@eunet.rs

Kovačević Winery

Đoke Šundukovića 85, Irig
Phone: (+381) 022/461192
Produces Chardonnay, Sauvignon Blanc, Roseto, Aurelijus and Bermet.
sm.mire@neobee.net

Vinarija Bononija

Svetozara Markovića 3, Banoštor
Phone: (+381) 021/879 032
Produces: Frankovka, Merlot, Chardonnay, Italian Riesling and Bermet.
ims467414@eunet.rs

Vinogradi Urošević

Nikole Pašića 4, Banoštor
Phone: (+381) 021/879029
Produces Italian Riesling, Rhein Riesling, Vranac, Cabernet franc, Merlot and Bermet.
urosevic_milan@yahoo.com



Where to Eat

Restaurants

Sremski Kutak

Mitropolita Stratimirovića 2, Sremski Karlovci
Phone: (+381) 021/884140
Offers national and Srem cuisine and local wines

Četiri Lava

Trg Branka Radičevića 3, Sremski Karlovci
Phone: (+381) 063/7658106
Offers grilled meat, fish soup, fish, venison, local wines

Ešikovac

Belilo 71, Sremski Karlovci
Phone: (+381) 021/ 883325
Offers daily menus, grilled specialties

"Dunav" Fish Restaurant

Dunavska 5, Sremski Karlovci
Phone: (+381) 021/881666.
Offers national cuisine, fish dishes, local wines

Bermet is still produced in Sremski Karlovci, and some wineries offer samplings with a side dish of local sweet pie as an ideal combination.

Vintners from Sremski Karlovci insist that wine lists in the best restaurants cannot be compiled without the wines they produce .

Vojvodina ham, kulen (smoked hot-flavored sausage) and Srem cheese go best with white wines such as Italian Riesling, Župljanka, Rosé, or a young Gamay. Vranac, Gamay, and red Burgundy goes well with meat pie, while Ružica or a light red wine are the best choices to go with fish paprikash.



Sightseeing

Sremski Karlovci is a pearl of Serbian culture and religious heritage. As an open-air museum it ranks among the most famous European cities. The baroque urban core includes many historical buildings - impressive both for their beauty and for their historical importance.

The "Fruška Gora" National park with its numerous 14th century monasteries, a tour of the Čenej salaš, and the Kovilj-Petrovaradin Wetland (a true bird-watching paradise) are just some of the region's other attractions. Then there is Novi Sad - a city of culture and festivities on the Danube.

Sights in Novi Sad include the 18th century Catholic cathedral, the Orthodox St. George cathedral with the bishop's court, Dunavska Street with a lane of 19th-century houses, and last, but not least, the Petrovaradin Fortress. - Dubbed the "Danube Gibraltar", it is a unique military construction from the era of the empress Maria Theresa.

Every year in late September, Sremski Karlovci hosts the Grožđebal - a festival dedicated to grape harvesting and wine.



Tourist information:

Tourist Organization of Sremski Karlovci,
Trg Branka Radičevića 7, Phone: (+381) 021/882127
www.karlovci.co.rs; info@karlovci.co.rs

Getting There and Finding Accommodation

Sremski Karlovci can be reached by buses to Novi Sad leaving from Belgrade every hour, which stop in Sremski Karlovci. By car, Sremski Karlovci can be reached either by the M22 road from Belgrade to Novi Sad (65km), or by international route E75 from the direction of Subotica, taking the exit at Temerin. Sremski Karlovci can also be reached by Belgrade–Novi Sad regular train lines, and from May to October the heritage train "Romantika" also runs on the Belgrade–Sremski Karlovci line.

Accommodation

Boem Hotel**

Patrijarha Rajačića 2, Sremski Karlovci

Phone: (+381) 021/881038

The hotel, located in the city center, has 15 rooms with 30 beds, a restaurant and a private parking lot.

Dunav Hotel

Dunavska 5, Sremski Karlovci

Phone: (+381) 021/883735

The hotel has 52 rooms with a total of 130 beds.

Andrevlje Hotel

Phone: (+381) 021/4802400

Located on the lower slopes of Mt. Fruška Gora, just 35km from Sremski Karlovci near the locality of Čerević.

Offers 30 rooms with 60 beds

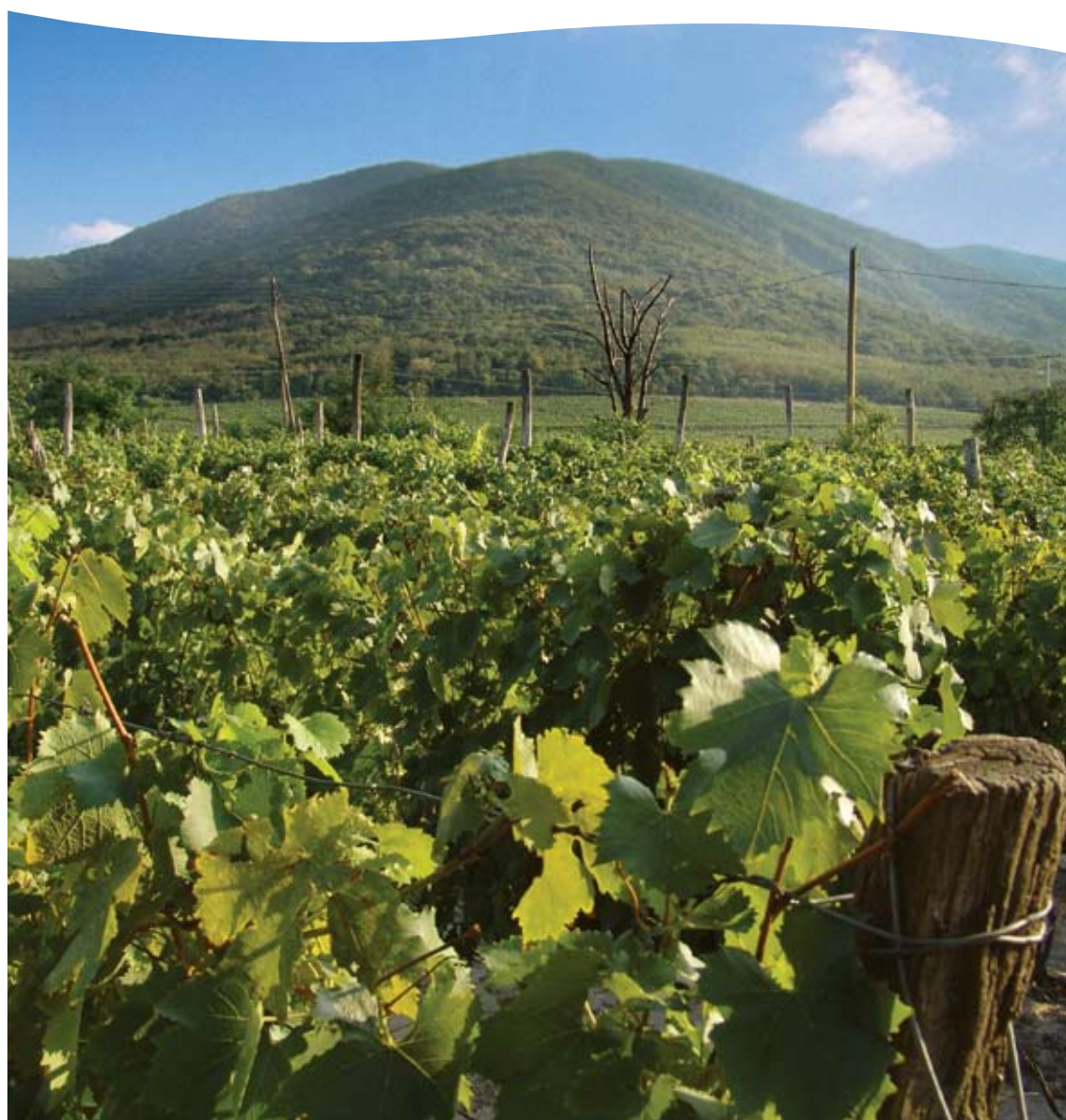
Also, the nearby city of Novi Sad has a very rich variety of hotels suitable for an overnight stay.





Sea of Vineyards

Vršac Wine Route



History of the Region's Wine

According to some historical sources, Vršac viticulture goes back to the times of the Dacians and Roman rule. However, the earliest written evidence of wines produced in Vršac goes back to the 15th century and a 1494 sales-bill for wine delivered to the court of the Polish King Vladislav II. Although Turkish writer Evliya Celebi noted in his travel accounts that vineyards covered the Vršac Hill slopes and produced sweet tasty grapes, it was only with the extensive Austro-Hungarian colonization during the rule of Maria Theresa (1740-1780) that winemaking really developed in the Banat region.

The large Helvetia Cellar, built and equipped in 1880 by Swiss wine merchant Bernhard Staub, lies along the road to the Mesic Monastery. The profound importance of winemaking for Vršac is probably best illustrated by the grapevine found on the municipal coat-of-arms, and representations of grapes decorating the facades of its old buildings.

By the end of 19th century, Vršac had 10,000 hectares of vineyards. At the time these were the largest vineyards in Austria-Hungary, and possibly even in all of Europe, since many continental vineyards had been destroyed by the phylloxera epidemic.

The end of Ottoman rule and the arrival of German settlers from the Rhine made viticulture the main source of income in the village of Gudurica, not far from Vršac. The village's ethnic diversity was further enriched after World War II, when Slovenes, Macedonians, and people from Bosnia, Lika, Banija and Kordun also settled there.

Today, Gudurica has a population of 1,500 comprising 22 different nationalities, including a French woman. 80 of the village's 400 households cultivate vineyards on around 100 hectares of land. When one considers that the local Vršački Vinogradi plantation covers 1,000 hectares, this is certainly the most vineyard-oriented village in the all of Serbia.



Viticulture and Winemaking Today

The Vršac wine-producing region covers hilly terrain that makes up the farthest western slopes of the Carpathian mountain range. The Vršački Vinogradi company is the leading winemaker. It has -well over 1,700 hectares of vineyards, the largest share of the region's total of 2,100 hectares.

The dominant soil types of the region include smonitza (vertisol), eutric cambisol and dilluvial soils with quicksand. The area has a continental climate.

Ancient, native grape varieties include Župljanka, Smederevka, White Chasselas, Rkatsiteli, and Kreača. Kreača is an ancient white grapevine – a variety native to Vršac. It used to be grown through the Banat plain. White grape varieties dominate in the Vršac vineyards. Red varieties are very rarely found.

For a connoisseur, the Vršac Hills Gudurica and Veliko Središte are synonymous with top-quality grapes and good wine. Favorable geographic and climatic factors have traditionally inspired the locals to grape and wine production.

Today, the entire area where the Vršac hills and the gentle Banat plain meet is covered with vineyards. It is certainly one of the most important viticulture regions in Serbia.

Muscat Ottonel, Chardonnay, Pinot Blanc, Rhine and Italian Riesling stand out among the numerous top quality wines produced in this region. The Banatski Rizling white table wine is very popular. It is a blend of Italian Riesling, Smederevka, Župljanka and Kreača.



Wine Route

Vršački Vinogradi

Svetosavski trg 1, Vršac
Phone: (+381) 013/822088 Produces a wide range of top-quality wines, as well as wines obtained from ancient native varieties. The old wine cellar in the village of Gudurica can accommodate 150 persons.

www.vvinogradi.co.rs;
marketing@vvinogradi.co.rs

Krstov Cellar

Veliko Središte, Vršac
Phone: (+381) 013/833624
Very pleasant environment. Sampling of "Todorovo Vino" (coupage of Frankovka, Merlot and Red Burgundy), "Sveti Georgije" made of Kreaca, as well as Shiller. Two halls can accommodate 80 visitors for wine-sampling.
www.krstov.blogspot.com; krstoff@hemo.net

Vinik Winery

Novosadska 1, Vršac
Phone: (+381) 013/820210
Produces Vržole white and Vržole rose' and Bermet. Accommodates up to 50 visitors for wine samplings .
www.dobrovino.com; vrzole@hemo.net

Selecta - Stojšić Cellar

Studenačka 11, Vršac Phone: (+381) 013/881067
Produces "Dvorsko vino", Chardonnay, White Burgundy. Accommodates up to 50 visitors for wine sampling and offers two double rooms.
vinarijas@hemo.net

Nedin Cellar

Gortanova 22, village of Gudurica
Phone: (+381) 013/881076 Produces: Kreaca, Rhine Riesling, White Burgundy and Merlot. Accommodates up to 25 visitors for wine-sampling.

Visits to cellars are subject to prior arrangement.

Vršački Vinogradi wine cellar is a feat of engineering and an architectural marvel. It can store 34,000 tones of wine. It was built between 1964 and 1967. Shaped in the form of a Y, the Vršački Vinogradi cellar was a specific symbol of former Yugoslavia. It is also one of the three biggest wine cellars in Europe, along with one in Listel (France) and Logrono (Spain). The wine cellar has five galleries - one underground and four above ground - containing 580 special concrete tanks lined with glass tiles.



Places to Eat

Restaurants

Gudurička Priča

Village of Gudurica

Phone: (+381) 063/1010550

Ethno-style restaurant and a cellar with a selection of local wines. Offers local cuisine.

Restaurant M

Omladinski trg 17, Vršac

Phone: (+381) 013/800158

The restaurant is located in the Millennium Sports Center and can seat 90. Offers national and international cuisine.

Ikar

Podvršanska 146, Vršac

Phone: (+381) 013/830650

The dining hall can seat 55 guests. Offers national cuisine

Fontana

Trg Save Kovačevića bb, Vršac

Phone: (+381) 013/835645

Located in the heart of the city and has two dining halls which can seat 200.

Arena

Gradski park, Vršac

Phone: (+381) 013/830163

Located within the Municipal Park, the restaurant is decorated in a traditional style, and can seat 50 guests.

Vršačka Pivnica

Žarka Zrenjanina 4, Vršac

Phone: (+381) 013/838037

Accommodates 180 guests in several dining rooms

Apart from local wines, restaurants serve local specialties from Vršac and Vojvodina, such as venison, grilled meats, smoked ham, švargla (head cheese), cheese rolls, and poppy seed strudel. Venison goes well with the local Frankovka wine, while smoked ham goes well with Kreaca and Italian Riesling.

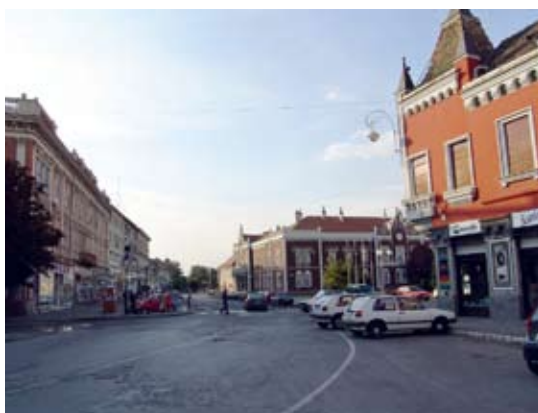
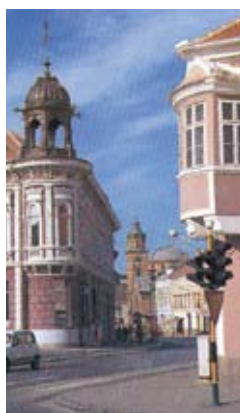


Sightseeing

Vršac, a town of 40,000, lies about 90km east of Belgrade, close to the Romanian border.

The following recommended city sights will fulfill your tourist experience: 14th century Vršac Tower on Vršac Hill; 18th century City Hall (Magistrate); 18th century bishop's court (Vladičanski Dvor) with a rich treasury; 16th century Mesić Monastery (10km from Vršac); 18th century Ancient Pharmacy. This is located next to the permanent exhibition of the Museum of St. Nicholas Orthodox Cathedral from 1785; the Roman Catholic St. Gerhard Church built in 1863, and the Holy Cross Chapel dating from 1720.

A visit to the Vršački Vinogradi winery includes a tour of the cellar storing 34,000 tones of wine and a two-hour drive through the plantation vineyards. This experience, followed by a sampling of wines at the famous old wine cellar in Gudurica just outside Vršac, is certain to satisfy even the most discriminating wine connoisseur. The St. Theodor Order of wine-knights (named after the patron saint of the city) is quite active in Vršac. Touring the wine route one is bound to meet members of the Order, since the vintners recommended in this publications are all members.



Tourist information: The Vršac Tourist Organization

Phone: (+381) 013/832999

www.to.vrsac.com; toovrsac@yahoo.com

Getting There and Accommodation

From Belgrade, a bus for Vršac leaves every 30 minutes. The trip takes about two hours. To get to Vršac by car, one follows route M19 from Belgrade - via Pančevo.

Accommodation

Villa Breg Hotel *****,
Goranska bb, Vršac
Phone (+381) 013/831000.
The hotel has 48 rooms with 105 beds.

Srbija Hotel***
Svetosavski trg 12, Vršac
Phone: (+381) 013/815545.
A downtown hotel with 85 rooms with 186 beds.

Vetrenjača Motel
Beogradski put bb, Vršac
Phone: (+381) 013/801156.
The motel has 22 rooms with 44 beds.

JAT Boarding House
Podvršanska 146, Vršac
Phone: (+381) 013/821120
The hotel is located about 2 km from the city center, and has 47 rooms with 78 beds.



Golden Hill

Smederevo Wine Route



History of the Region's Wine

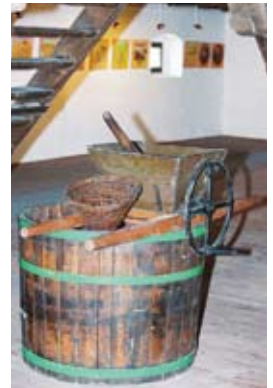
The history of Smederevo dates back to Roman times, and the rule of Emperor Probus. Serbian despots Stefan Lazarević and Đurađ Branković both had vineyards in the Smederevo area in the 15th century. At that time vineyards also included pimnice (wine houses), where one could rest and have a jug of good wine. In those days the wine trade was strictly controlled.

The leader of the Second Serbian Uprising against Turkish rule, Miloš Obrenović, contributed to Smederevo winemaking by planting 36 hectares of vineyards on Zlatni Breg (Golden Hill), his family's summer seat.

High-quality wines are still produced there. The wine cellar PK Godomin, founded in 1909, is still in operation and serves as a testament to the long wine making tradition of Smederevo.

The cellars have a capacity of 20,000 tons, with casks that can hold several thousand liters of wine.

Traditionally Smederevo vintners packed their premium white wine, called Smederevka, first into crates and then into cases before exporting them to West European markets.



Viticulture and Winemaking Today

The Smederevo winemaking region lies between the Danube and the Velika Morava river - a perfect geographic position for viticulture, with favorable terrain climate and soil. The climate is characterized by regular temperature fluctuations, while the dominant soil types, eutric cambisol and smonitza, are loose and favorable for growing grapes. The grape producing area encompasses more than 500 hectares.

Smederevka, named after the town of Smederevo, is the leading grape variety and the traditional symbol of the region's viticulture.

It yields grapes of high quality, which also yield good table wine. The wines made from Smederevka are pleasant and energizing, and are even better when coupled with high-quality Riesling, Sémillon, and white Burgundy.

Along with Smederevka, other noteworthy wines are produced in the region, such as wines made from Italian Riesling, Sauvignon, Sémillon and Traminac.

Among quality red wines Gamay stands out as well as Prokupac-based blush wines.



Wine Route

One could say that the Smederevo vintners have been blessed by nature, which has given them all they need to produce a good wine. Now, all they have to do is to use these gifts wisely.

In the village of Krnjevo, just outside of Smederevo, grapevines are grown on the sandy and gravel strewn terrain. Here one can sample the wines from the "Mali Podrum Radovanović" (Small Cellar Radovanovic), a winery that makes Chardonnay, Rhine Riesling and Cabernet Sauvignon, all of

Mali Podrum Radovanović Cellar

Dositejeva 10, Krnjevo

Phone: (+381) 026/821085

Produces Rhein Riesling, Chardonnay, Chardonnay Selection, Rose', Cabernet Sauvignon and Cabernet Sauvignon Barrique. Accommodates groups of up to 50 visitors for wine samplings.

www.podrumradovanovic.com;

podrumradovanovic@neobee.net

Živković Winery

Village of Kličevac, near Požarevac

Phone: (+381) 012/226426.

Produces Rhein Riesling, Chardonnay, Cabernet Sauvignon and Bermet and can accommodate 30 visitors for wine samplings. mikizivko@sbb.rs

which rank among the top Serbian wines. The Radovanović family has been in the winemaking business for generations. This heritage and tradition formed the foundation of the company established in 1990. At that time a new 2.5 hectare vineyard was planted on the sandy terrain between the small hills of Mali Golać and Veliki Golać. This vineyard was planted facing southeast to absorb the first morning sunrays and be exposed to a steady circulation of warm air.

Janko Cellar

Šalinačka bb, Smederevo, Smederevo

Phone: (+381) 026/613340

Produces Smederevka, "Zapis" (Rhein and Italian Riesling), "Misija" (Chardonnay), "Adut" (Traminac), "Zapis Red" (Merlot) and "Zavet" (Cabernet Sauvignon, Cabernet Franc and Merlot). Accommodates 30 wine-samplers and 50 more guests in the restaurant.

www.vinjanko.com; jankoo26@ptt.rs

Visits are subject to prior arrangement.



Places to Eat

Restaurants

Dunav

Despota Đurđa 21, Smederevo

Phone: (+381) 026/221442

The restaurant can seat 50 and offers traditional cuisine and fish specialties.

Brvnara

Beogradski put 161

Phone: (+381) 026/617064

Ethno restaurant, with a good wine list.

Đurđevi Vajati

Beogradski put, Smederevo

Phone: (+381) 026/671943

The restaurant specializes in traditional cuisine.

Grand Perper

Trg Republike 1-3, Smederevo

Phone: (+381) 026/614671

A broad offering of international cuisine

The Smederevka white wine has an unobtrusive aroma, making it a perfect match for local cheese pies, Serbian gibanica (local version of cheese pie), roast pig with farm bread or corn bread, zucchini moussaka or sarma (stuffed Swiss chard rolls).



Sightseeing

Medieval Smederevo was the seat of Serbian monarchs and has a rich history. A town tour should start with a visit to the Sveti Georgije Church, built in the 19th century. The Smederevo Fortress was constructed in the 15th century and covers an area around 10 hectares. Triangular in shape, it has 25 towers. Karadordev Dud (Mulberry Tree), a famous site from the First Serbian Uprising, is also interesting.

In late September, Smederevo hosts a festival called Smederevska Jesen (Smederevo Fall), dedicated to grapes and wine.

The festivities include a wine competition and a parade of medieval knights.

Smederevo Museum

Omladinska 4
Phone: (+381) 026/222138
Open: 10 a.m. to 5 p.m.
Closed on Mondays

Old Town / Fortress

Phone: (+381) 026/224046
Open: every day from 8 a.m. to 7 p.m.



Tourist information: Tourist Organization of Smederevo
Omladinska 1, Phone: (+381) 026/222952 www.toosd.com; turizam@nadlanu.com

Getting There and Accommodation

Smederevo is 45-km from Belgrade by the Smederevo road via Grocka, or 55-km by the international E75, the Niš highway. A bus for Smederevo leaves every hour from Belgrade's Lasta bus station.

Accommodation

Car Hotel

Đure Daničića 64, Smederevo
Phone: (+381) 026/229760
Offers 33 rooms with 54 beds

Zlatnik Boarding House

Kovinski put bb
Phone: (+381) 026/651411
Offers 12 rooms with 30 beds.

Kraljev dvor Hotel

Crvene Armije 280
Phone: (+381) 026/651223
Offers 14 rooms with 30 beds

Konak Inn

Ljubička 3
Phone: (+381) 026/615801
Suite with 4 beds

Mir Inn

Ante Protića 2
Phone: (+381) 026/228820.
Offers 6 suites with 13 beds

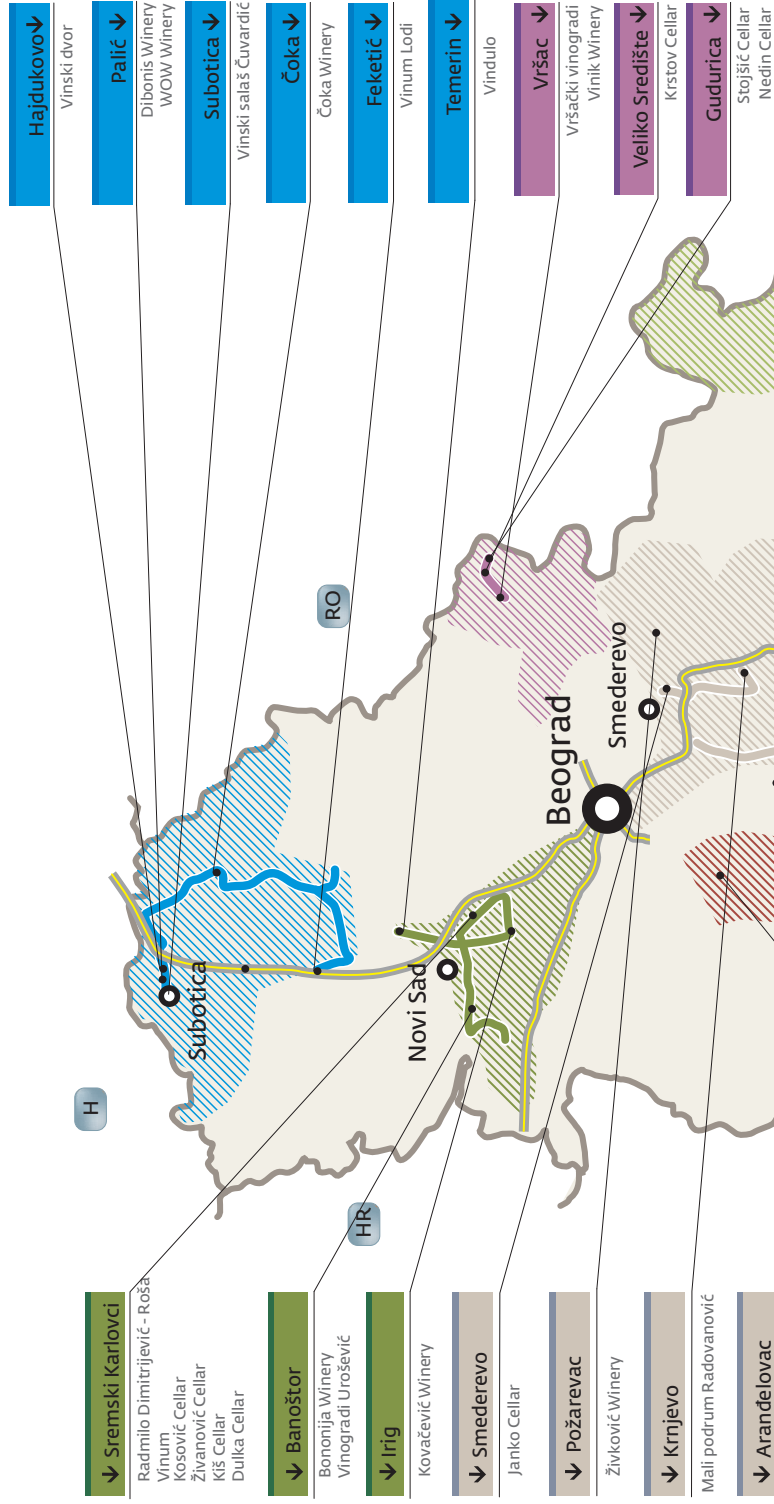
Jerina Motel

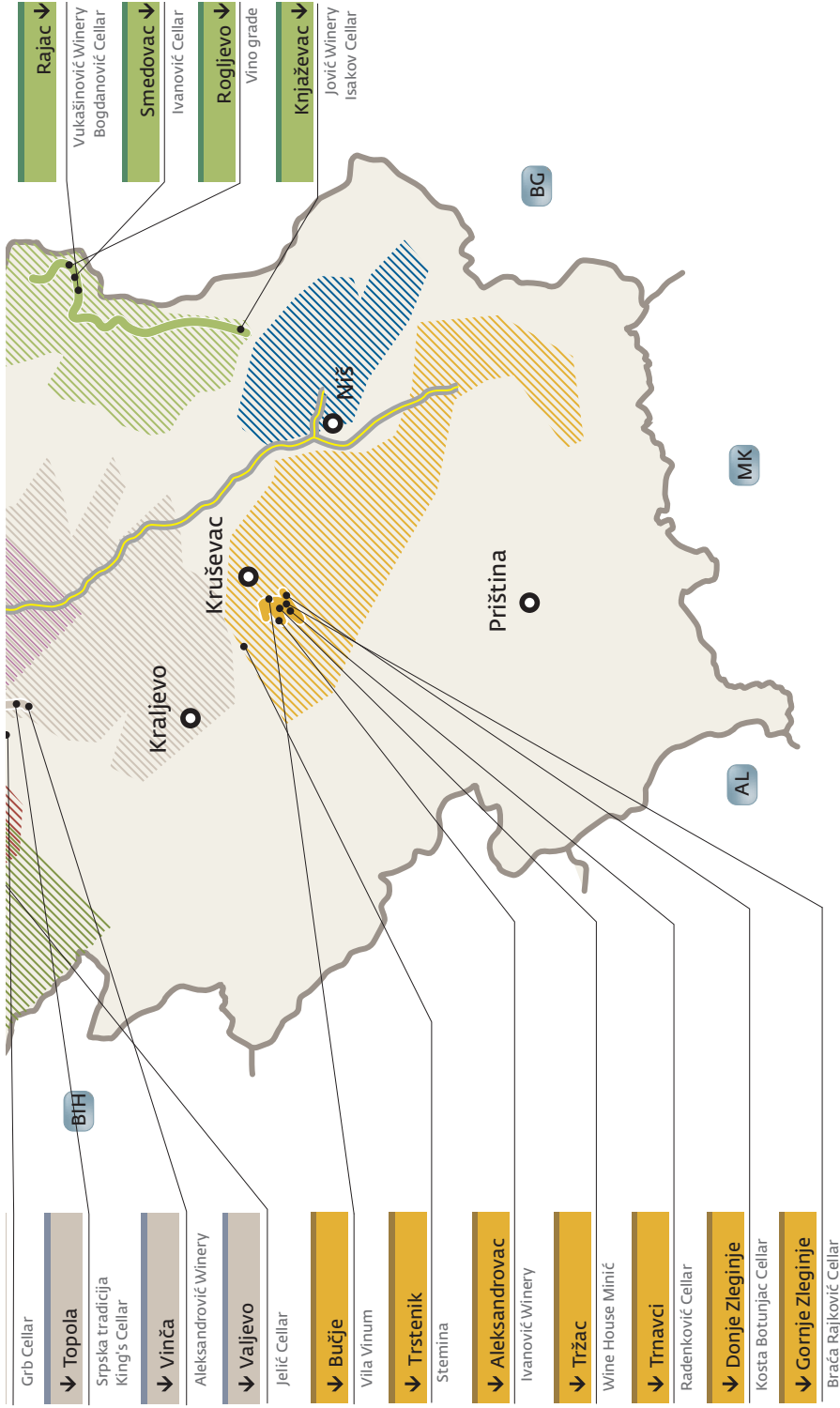
Autoput bb, Malo Orašje
Phone: (+381) 026/722254.
The motel has 30 double rooms, with 60 beds, a restaurant and a parking lot.





Wine Regions and Wine Routes





Wine Regions

- Subotica - Horgoš
- Srem
- Banat
- Šumadija - Velika Morava

- Pocerje
- Timok
- Nišava - Južna Morava
- Zapadna Morava



Royal Wines

Oplenac Wine Route



History of the Region's Wines

On the slopes of Mt. Kosmaj, Mt. Rudnik and Mt. Venčac, in the region of Oplenac and Prokop vineyards have been cultivated since ancient times.

The wine making fame of this territory grew greatly during the Middle Ages. The first written record of Oplenac wine making can be found in De La Broquiere's travel accounts, published in 1432. Serbian state archives also contain documents which show that grapes and wine were so abundant during the time of Duke Milos that there was not enough storage space for all of them. In early 15th century, Despot Stefan Lazarević often went hunting on Mt. Kosmaj.

It was here that he became acquainted with wines from Pavlovac - now called Koračica. 1903 was a pivotal year. It was then that the Venčac viticulture cooperative and wine cellars of King Petar and King Aleksandar Karađorđević were established.

This event was destined to make Oplenac wines famous throughout Europe.

The Cooperative had members from the small towns of Vinča, Brezovica, Lipovica, Topola and Banja. Topola's vineyards covered some 1500 hectares at that time. Under the supervision of experts, mostly brought in from France, Cooperative members produced wine, cognac and even champagne.



Viticulture and Winemaking Today

The Oplenac sub-region, with its Mt. Venčac and Mt. Kosmaj vineyards, is situated in the hilly Šumadija region along the Velika Morava river basin. The vineyards mostly occupy southern and southeasterly exposures. The climate has regular temperature fluctuations.

The dominant soil types include silty alluvial sediment, smonitza (vertisol), eutric cambisol, parapodsol, and other types of soil. The favorable climate, the texture and configuration of soil, as well as outstanding viticultural factors provide excellent conditions for cultivating varieties like Prokupac and Vranac, as well as the old Smederevka grape variety.

Prokupac yields exceptionally good wines. Coupage of Prokupac with premium varieties gives wines that closely resemble French types. The tradition of the King's Cellars and the heritage of the Venčac viticultural cooperative have been revitalized by the Aleksandrović Cellar in Oplenac.

Several years ago, the chief cellar-keeper of the royal family Karadordević, who immigrated to Canada in 1945, sent a recipe for the best wine once produced in the King's Cellar to the owner of the Aleksandrović Cellar. This heralded the rebirth of "Trijumf", a coupage of Sauvignon Blanc, Chardonnay and Riesling. It is considered to be one of the best Serbian wines.



Wine Route

Aleksandrović Cellar

Village of Vinča, near Topola

Phone: (+381) 034/826555

Produces the "Oplenac" (coupage of Rhein and Italian Riesling), "Trijumf" (Sauvignon Blanc), "Trijumf Barrique", "Varijanta" (Muscat Hamburg), "Harizma" (Chardonnay), "Euforija", "Frankovka" and "Rodoslov". The wine sampling hall can accommodate 60 visitors.

www.podrumaleksandrovic.co.rs;

office@podrumaleksandrovic.co.rs.

Srpska Tradicija

Village of Blaznava, near Topola

Phone: (+381) 063/604336

Produces the "Srce" (coupage of Vranac and Gamay) and "Duša" (Italian Riesling and Smedervka). Accommodates up to 40 visitors for wine sampling. seli@nadlanu.com;

www.srpskatradicija.com

King's Cellar (Kraljev podrum)

Kraljice Marije 4, Topola

Phone: (+381) 034/811118.

Produces Sauvignon Blanc. Accommodates groups of up to 100 visitors. The cellar is also a

museum.

zaduzbina@ptt.rs

Grb Cellar

Trešnjevački Put bb, Arandelovac

Phone: (+381) 034/724274.

Produces Vranac, Rhein Riesling and Italian Riesling. Also has a restaurant that seats up to 50. orahovac@nadlanu.com

Jelić Cellar

Village of Bujačić, near Valjevo

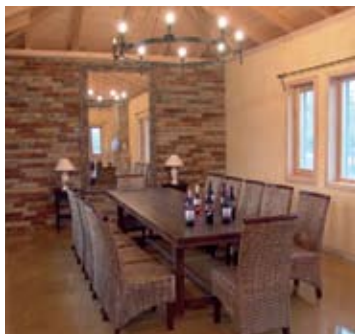
Phone: (+381) 014/291143

Produces "Morava", Rhein Riesling, Chardonnay, "Louis Gedoin", "Belle Epoque", "Millennium", "Mamut", Pinot Noir Rose'.

Two wine-sampling halls can accommodate up to 150 persons, and the cellar also has a restaurant. www.tamuzvino.com; jelic@tamuzvino.com

The Jelić Cellar is located in the Pocerje viticulture region, but for practical reasons we decided to include it in the Oplenac Wine Route.

Visits to cellars are subject to prior arrangement.



Places to Eat

Restaurants

Restaurant Vožd

Beogradski put bb, Topola
Phone: (+381) 034/811365
Ethno restaurant seating 80 guests.

Restaurant Jezero

Beogradski Put bb, Topola
Phone: (+381) 034/811528
Seats up to 500 guests.

Restaurant Staro Vino

Božurnja, near Topola
Phone: (+381) 034/812393
Seats up to 100.

Restaurant Breza

Mije Todorovića 25, Topola
Phone: (+381) 034/812463

Restaurant Aleksandar

Knjaza Miloša 171, Arandelovac
Phone: (+381) 034/714617

Restaurant Grb

Tanaska Rajiča bb, Arandelovac
Phone: (+381) 034/721395

The restaurants serve a variety of local wines that go well with the traditional Šumadija cuisine. The "Varijanta" blush wine goes well with smoked ham, kajmak (cream cheese), cracklings and home-made bread. "Smederevka" goes well with roast pork, while "Vranac" and "Prokupac" go well with hajdučki ćevap (brigand's kebab). Svadbarski kupus (garnished cabbage stew) goes well with Sauvignon Blanc, making "Trijumf" an obvious choice.



Sightseeing

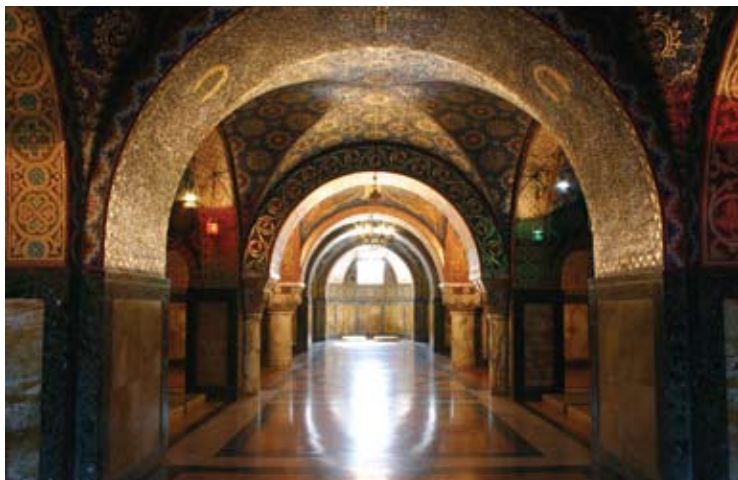
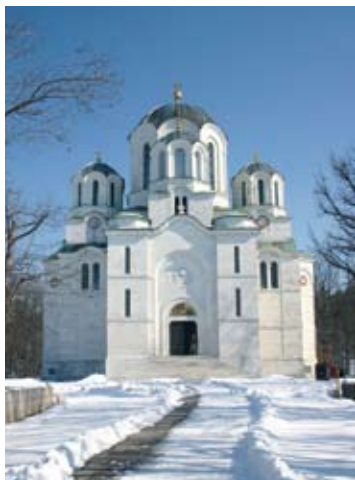
The endowment of King Petar I includes the St. George church, serving as the mausoleum of the Karađorđević dynasty; Petar's House - a gallery exhibiting personal belongings of both king Petar I and king Aleksandar I; Karađorđe's Hall - built between 1911 and 1913, housing Karađorđe's personal belongings and authentic weapons from the First Serbian Uprising and the Viticultural House - which has a gallery.

Open 8 a.m. to 7 p.m. in the summer and 8 a.m. to 4 p.m. in the winter.

The King's Cellar in Topola has two underground floors where the temperature is a constant 8 degrees Celsius.

There are 99 barrels in the cellar, each with a 4,000-liter capacity. They were last filled 20 years ago. Every October, Topola hosts the traditional three-day Oplenac Harvest and the Folklore Festival, dedicated to grapes and wine.

The Bukovička Banja spa with its century old park is just 12 km from Topola. The Mt. Rudnik monasteries are also a short drive away. The Risovačka Pećina cave - close to Arandelovac - is also well worth a visit.



Tourist information: Topola Tourist Organization,
Kneginje Zorke 13, Topola
Phone: (+381) 034/81172
www.topolaoplenac.org.rs; info@topolaoplenac.org.rs

Getting There and Accommodation

Topola is a small town situated on the slopes of Little Oplenac, a rocky oak-covered hill in the heart of Šumadija.

Legend has it that a poplar tree (Topola) sprouted at the crossroads and served as a

traditional gathering place, giving its name to the town that gradually grew there.

The town lies some 80 km south of Belgrade and can be reached by the route E75.

Regular bus lines from Belgrade take about 90 minutes to reach Topola.

Accommodation

Oplenac Hotel**

Phone: (+381) 034/811430

Offers 100 beds in suites, double and triple rooms.

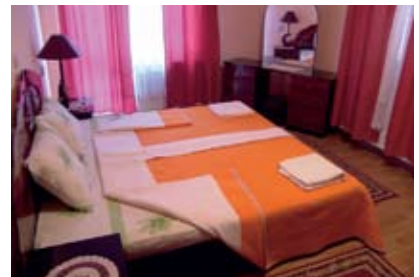
The hotel has a restaurant, a national cuisine restaurant, a TV hall, and a souvenir shop.

Konak Staro Vino

Pilota Zorana Tomića 48, Topola

Phone: (+381) 034/814000.

The inn offers 10 rooms with 20 beds.



The Rajac Pimnice

Negotin Wine Route



History of the Region's Wines

Grapevines have been grown in the Negotin region since Roman times, possibly as early as in the 3rd century.

In the late 19th century when the phylloxera epidemic devastated French and European vineyards, Negotin Krajina wines were exported to France, Austria-Hungary, Germany and Russia. Its vineyards, planted on sandy terrain along the banks of the Danube, were not affected by the disease.

Wine was exported using ships, via the Radujevac port on the Danube. The local consulate of Austria-Hungary coordinating these exports stayed operational until 1911.

This intense wine trade prompted the creation of the first viticultural cooperative in 1890. In late 19th century, the Negotin Krajina evolved into Serbia's biggest wine growing region.

The Rajac pimnice are a unique architectural complex comprising 270 wine cellars, built between the mid 18th century and the 1930's. They are all dug into the ground at least 2 meters deep. This keeps temperature fluctuations minimal throughout the year.

These Pimnice were built using logs and cut stone. They are aligned and connected by streets, alleys and squares just like real houses. The bottom half of the cellar is deep in the ground and the rooms on the upper floor are designed to accommodate harvesters and vintners.

Similar stone complexes have also been preserved in the villages of Rogljevo and Smedovac. Once there were 316 pimnice in Rajac, but only about 60 are left in this unusual village where wine was the most important inhabitant.



Viticulture and Winemaking Today

The Negotin Krajina winegrowing region lies in the valley surrounded by Mt Miroč, Mt. Crni Vrh and Mt. Deli Jovan on the one side, and the Danube and the river Timok on the other. Such geography induces a specific climate - distinctly continental, with very warm summers and cold winters.

Three types of soil are predominant in the zones where grapes are grown: alluvial deposits, lake sediments, eruptive rocks and limestone. According to the latest surveys there are some 1,000 hectares of vineyards in Negotin.

The region's traditional native grapevine varieties include Bagrina, Začinak, Prokupac, Vranac and Smederevka. Bagrina yields a gold-colored white wine with a distinctive bouquet. This ancient variety is gradually being replaced by Italian Riesling, Sauvignon and Sémillon.

Začinak, however, serves as a blending and coloring grape.

With their rich winemaking heritage and the unique pinnice, the neighboring villages of Rajac, Rogljevo and Smedovac, constitute a special part of the Negotin Krajina viticulture region. These villages take pride in their fragrant red wines, produced in a fortunate mixture of high-quality soil and abundant sunshine at an altitude of 150-250 meters. Renowned Negotin Krajina red wines are primarily based on Prokupac, red Burgundy and Gamay. Wines made from these varieties have an intense red color, pleasant taste and appealing bouquet.

Well-known white wines include Bagrina, Semillon, Italian Riesling, Sauvignon and Smederevka.



Wine Route

Vino Grade

Village of Rogljevo

Phone: (+381) 019/541120

Produces Gamay, Cabernet Sauvignon, Rhine Riesling, and Chardonnay. In the ancient reconstructed pimnica in Rogljevo, wine-sampling can be organized for groups of up to 100 visitors.

www.vinarija.co.rs/vino-grade; fngrade@verat.net

Ivanović Cellar

Smedovac, Rogljevo

Phone: (+381) 019/532728

Produces the "Bahus" (coupage of Gamay, Burgundy and Začinak); Red Burgundy and Sémillon. Accommodates groups of up to 20 wine samplers.

Pimnice are no longer built, but many have been refurbished and turned into modern multi-functional spaces without jeopardizing the uniqueness of the traditional environment.

Tourists are now offered a possibility of tasting and purchasing wine in the pimnica. One refurbished pimnica houses the Restaurant Sveti

Vukašinović Winery

Village of Rajac

Phone: (+381) 013/345381, 063/283128

Produces Gamay blended with Vranac, Sauvignon Blanc, and Chardonnay.

The pimnica includes a nicely decorated hall that can accommodate up to 15 people
nives@panet.co.rs

Bogdanović Cellar

Village of Rajac,

Phone: (+381) 019/422867 and 019/ 531724

The cellar is located in a pimnica and offers a pleasant environment for up to 40 visitors.

Trifun. – It is uniquely decorated and cultivates the traditions and customs of Serbian hospitality. The restaurant serves superb traditional Serbian dishes and Rajac wines.

Visits are subject to prior arrangement.



Places to Eat

Restaurants

Restaurant Gera

Stojanke Radosavljević 17, Negotin
Phone: (+381) 019/542731
National cuisine

Restoran 202

Ljube Nešića 10, Negotin
Phone: (+381) 065/9999202
Offers national cuisine and premium Negotin wines

Restaurant Zlatno Burence

Obilićeva 5, Negotin
Phone: (+381) 019/545412
National cuisine

Hajduk Veljkov Raj

Radeta Nedeljkovića 2, Negotin
Phone: (+381) 019/545600
National cuisine

Sveti Trifun

Village of Rajac
Phone: (+381) 064/2162500
Traditional dishes in a pleasant environment

Sidro

Karapandžina 1, Negotin
Phone: (+381) 064/9638942
National cuisine specialities

Bela Lađa

Kusjak, Negotin, Phone: (+381) 063/7500110
Restaurant on a ship anchored on the Danube

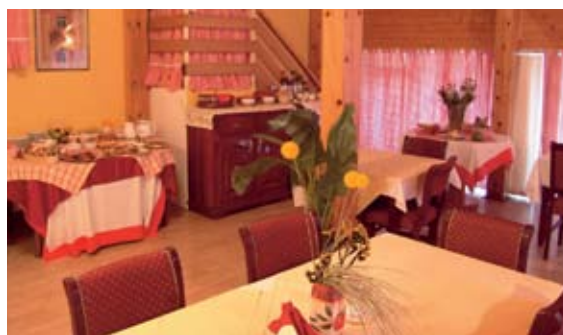
Restaurant Forma

Hajduk Veljkova 79, Negotin
Phone: (+381) 064/1937019
National and international cuisine

Restaurant Obilić

Đorđa Stanojevića 21, Negotin
Phone: (+381) 019/543845
National cuisine

Tasty grilled pljeskavice (burgers), čevapčići (burger rolls) and other grilled meats go best with strong dry red wines such as Gamay or Burgundy. Gamay also goes well with potato moussaka, while Merlot or Cabernet Sauvignon go well with farm-style meat dishes.



Sightseeing

Negotin is a town of history and viticulture. It was also home to Serbia's first agricultural school.

The oldest cultural monument is the Church of Nativity of the Most Holy Mother of God, built in 1803. "Baba Finka" an 18th century Turkish fortification which includes the famous Hajduk Veljko's armory is also interesting.

The 19th century Knez Todor's Konak is also well worth visiting. It includes the memorial home of the famed Serbian composer Stevan Mokranjac.

A visit to Negotin's old town is a special treat. For a lesson in history, the visitors should go to the Krajina Museum in Negotin, which includes the Archaeological Museum. The 19th century Bukovo and 9th century Vratna monasteries are true archeological pearls.

Šarkamen, a site built around the 3rd century, is situated 13 km from Negotin.

Unique natural monuments of astounding beauty are additional tourist attractions of this region. Particularly impressive are the Vratna Gates, located in a hunting reservation in the immediate vicinity of the Vratna monastery. We also recommend the nearby Mokranj Rocks and the Sikolska River waterfalls on the outskirts of the vineyards area.

The Vratna and Alija hunting grounds in the vicinity of Negotin cover about 300 hectares each, while the Deli Jovan hunting reservation has some 500 hectares. These are breeding grounds of fallow deer, mouflon, and wild boar.



Tourist information: Tourist Organization of Negotin Vojvode Mišića 25
Phone: (+381) 019/547555
www.toon.org.rs; toonegotin@gmail.com

Getting There and Accommodation

Negotin is some 300 km from Belgrade along the international route E75 via Paraćin and Zaječar.

The distance via Smederevo, Požarevac and Majdanpek is 290 km, while along the Danube route via Donji Milanovac, the distance is 250 km.

Negotin is 150 km from Niš via Knjaževac, 55 km from Kladovo, 57 km from Zaječar, and 55 km from Vidin, the nearest Bulgarian town.

The distance from the nearest Romanian town, Turnu Severin, is 80 km.

Accommodation

Vila Tea

Stanka Paunovića 13, Negotin
Phone: (+381) 064/1896647
Offers 14 rooms with 25 beds.

Vila Deluks

Naselje Gradište bb, Negotin
Phone: (+381) 019/548885
Offers 7 rooms with 16 beds

Ineks Krajina Hotel

Save Dragojlovića 21, Negotin
Phone: (+381) 019/542853
The hotel has 190 beds and six restaurants

Sveti Trifun

Rajac Pimnice
Phone: (+381) 064/2162500
Wine tasting room, a restaurant and four comfortable double rooms.



Roman treasure

Knjaževac Wine Route



History of the Region's Wines

Viticulture and winemaking in Serbia's Knjaževac region dates back to Roman times. A Roman archaeological site, Timacum Minus, located near the town, stands today as a witness from that era. Not surprisingly, the archaeological findings included a statue of Dionysus, the Roman god of wine.

Roman writers from the Third and Fourth A.D. wrote that vineyards were planted in Knjaževac. These writers also wrote that Roman legions used wines from this region to prepare for their military campaigns.

The oldest vineyards are located on Džervin Hill, which towers over Knjaževac.

The Plovdina and Prokupac grape varieties were grown in this area, as well as other grape varieties to a lesser extent.

The Knjaževac winemaking cooperative was established in 1927. It was the third of its kind in Serbia. The accompanying wine cellar initially had a capacity of 100-tons, which was expanded to 3,500 tons after World War Two. In 1960, the cooperative was transformed into the Džervin Winery, prompting an intense development of wine making in the Knjaževac region.

The natural assets of Knjaževac and the region have greatly favored the development of this sector.



Viticulture and Winemaking Today

The Knjaževac region is an area of captivating beauty, blending a medley of ethnic heritage and tradition with late Roman archaeological sites and monuments.

Today, wine has become inseparable from the history and the traditions of this region. Knjaževac's vineyards spread along the basin of the winding Timok River and its tributaries. Blessed with a moderate continental climate, with warm summers, cold winters and over 300 sunny days a year, the area is ideal for vineyards.

The three dominant soil types include alluvial deposits, lake sediments and soils that developed on volcanic rocks and limestone.

Redgrape varieties grown in the Knjaževac vineyards include Red Burgundy, Prokupac and Plovdina. The white varieties include Smederevka and Italian Riesling.

Traditional varieties like Prokupac, Vranac and Plovdina are still cultivated as well as other top varieties that adapted successfully to the local soil and climate.

The Knjaževac Association of Viticulturists and Vintners is very active. It hosts the annual Smoked Ham, Wine and Cheese Fair, which has become a true tradition. The Association includes wine cellar keepers and natural wine producers. Its aim is to improve production, promote education, joint marketing and product placement for its membership.

The Association also created a Winemaking Museum, which is part of an Ethno Park in the village of Ravna. Together with the old village school, a traditional house and a Roman lapidarium, the Museum is a unique exhibition of tradition, winemaking and Roman heritage.



Wine Route

Jović Winery

Village of Potrkanje, near Knjaževac

Phone: (+381) 019/730337

The winery produces award-winning Vranac, Rosé, Chardonnay and Rhine Riesling. French sommeliers and local enologists rated the 2003 Vranac "Wine of the Year" in the category of red wines made from autochthonous grape varieties. The Rosé stands out with its particular freshness and clarity and a slight aroma of muscat.

The winery offers its guests four double rooms for overnight stays.

www.vinarijajovic.rs; info@vinarijajovic.rs

Cellar Isakov

Marka Kraljevića 10, Knjaževac

Phone: (+381) 019/731105

Produces Gurgusovac Red and Gurgusovac White, natural medicinal wines blended with herbal plant extracts.

Additional information about Knjaževac wine cellars can be obtained in "Restaurant JB" (Knjaza Miloša 170, Knjaževac), which has a sampling hall for all the locally produced wines.

Phone: (+381) 019/732540



Places to Eat

Restaurants

Restaurant Isakov

Knjaza Miloša 170, Knjaževac
Phone: (+381) 019/732540
Specializes in national cuisine

Restaurant Milošev Konak

Njegoševa 4, Knjaževac
Phone: (+381) 019/732103
Accommodates up to 40 guests and specializes in national cuisine

Restaurant Pariz

Branka Radičevića 6/2, Knjaževac
Phone: (+381) 019/734633

Restaurant Barka

Kadijski Krst bb, Knjaževac
Phone: (+381) 019/731222
Accommodates up to 400 guests

Tresibaba

Knjaza Miloša 67, Knjaževac
Phone: (+381) 019/732240
Around 65 places

Villa Katarina

Karađorđeva bb, Knjaževac
Phone: (+381) 019/733379
Accommodates up to 200 guests

Mali Predah

Mile Julin 4, Knjaževac
Phone: (+381) 019/739100
Accommodates up to 600 guests

Knjaževac's Vranac red wine goes well with spicy pies as an entrée, while muscadine Rosé goes well with ham and smoked meats. Light young rosé wines also go well with Serbian baked bean casserole (prebranac)., You may also want to try Potrkanj Chardonnay with roast mountain lamb from Mt. Stara Planina.



Sightseeing

Knjaževac lies in Eastern Serbia surrounded by high mountains. Its rich cultural heritage includes a significant number of well-preserved traditional buildings. An abundance of forests, meadows, streams, rivers, unspoiled nature, a moderate climate, numerous cultural monuments, thermal springs with medicinal properties, and traditional, home-made food all add up to a unique tourist experience.

The ruins of the ancient Roman town of Timacum Minus lie in the vicinity of the town of Knjaževac. An archaeological-ethno park with numerous Roman monuments and grape-decorated epitaphs, is located in the nearby village of Ravna. The Museum of Viticulture and Winemaking is also located in this village.

The Regional Museum (Zavičajni Muzej) definitely should not be missed. It boasts a unique collection of some 1,000 hand-knit woolen socks from the Timok Krajina region. Some of these socks are up to 200 years old. Other exhibits are even older. Another must-see is the 14th century Holy Mother of God church in the nearby village of Gornja Kamenica.

Midžor Peak - Serbia's highest - is also in the vicinity of Knjaževac. It stands on Mt. Stara Planina, alongside the equally attractive site of Babin Zub. Every spring in the month of May, Knjaževac hosts the traditional ethnic festival called "Prayer Under the Midžor". It includes a unique contest in which contestants prepare traditional Serbian meals and a shepherd games competition.



Knjaževac Tourist Organization Miloša Obilića 1, Knjaževac
Phone: (+381) 019/735230
www.knjaževac.co.rs; toknjaževac@ptt.co.rs

Getting There and Accommodation

Situated 300 km from Belgrade, Knjaževac has several direct bus lines to the capital.

If traveling by car from Belgrade, take international route E75 to Niš, then turn onto the

regional road via Svrljig, via Zaječar or via Soko Banja.

Accommodation

Motel Barka

Kadijski Krst bb, Knjaževac

Phone: (+381) 019/731222

The motel has 38 rooms with 80 beds and offers a very pleasant environment.

Villa Katarina

Karađorđeva bb, Knjaževac

Phone: (+381) 019/733379

The villa has 7 rooms with 16 beds and caters to selective guests.

Boarding house Mali Predah

Mile Julin 4, Knjaževac

Phone: (+381) 019/739100

The boarding house has 28 rooms with 60 beds.

Ethno House Torlaci

Beljići, Knjaževac

Phone: (+381) 019/769470.

Located in a beautiful traditional setting just 15km from Knjaževac. Offers 15 rooms with 30 beds and outstanding cuisine.



Grapevine Capital

Župa Wine Route



History of the Region's Wines

Historical and archaeological sources trace Župa's wine heritage as far back as 3,000 years ago. This region has a very special place in the centuries-long Serbian winemaking tradition. The first written record of Župa and its viticulture can be found in the 1196 Studenica Charter, in which Serbia's Grand Duke Stefan Nemanja assigned Župa's winegrowing villages to the Studenica monastery. Serbia's three largest monasteries and cultural centers - Hilandar, Studenica and Žiča - all had their vineyards and wine cellars in Župa during the Middle Ages. The famous Serbian Duke Lazar owned wine cellars around Kruševica. The Župa wine making region, called the "Serbian Champagne" by the French consul Deco in 1904, lies in a valley surrounded by Mt. Kopaonik, Mt. Zeljina, Mt. Goč and Mt. Jastrebac.

The climate in the area is said to be very similar to the one in Bordeaux France. The intense development of the wine industry in this region in the 1960's started with the establishment of the Rubin winery in Kruševac in 1955. This was followed by the founding of the VINO Župa company in 1956 in Aleksandrovac. This company was formed by the merger of 9 farming cooperatives.

Wine in Župa was a symbol of the rich and the powerful in Župa for centuries, but it was also always a means of survival for the locals. Župa wines were consumed by Celtic warriors, Roman legionnaires, Byzantine generals, Serbian monarchs and bishops and Turkish beys.



Viticulture and Winemaking Today

Župa is famous for its vineyards and diligent winemakers that maintain the region's reputation. Its geographic, climatic and pedological factors make it one of the best wine growing areas in Serbia.

With its geographical position, Aleksandrovac dominates the hilly landscape with a view of the Župa vineyards and the slopes of Mt. Kopaonik. Župa's vineyards are located in western Serbia, in the basin of the West Morava river and its tributaries. The vineyards coversome 2,500 hectares of rolling hills, including 50 hectares planted in the last two years.

Tamjanika and Prokupac -he oldest native Serbian grape varieties- are grown in Aleksandrovac.

Prokupac, also known as Rskavac, is a thousand-year-old variety, while Tamjanika, a muscatel originating from France, has been grown here for over 500 years. Other varieties include Župski Bojadiser, Smederevka, Sauvignon, Sémillon, Župljanka, Neoplanta, Chardonnay and Italian Riesling.

Župa is a well-known winemaking area in Serbia, with softly rollinghills facing south and southeast. These are ideal for vineyards.

The dominant local soil types are very favorable for growing grapevines. They include carbonate soils, chernozem, smonitza (vertisol), and eutric cambisol.



Wine Route

Župa, the winemaking capital of, embodies the Serbian tradition of producing wine. Župa is a prime example of good stewardship.

Župa's winemaking tradition has been revitalized by a group of some four dozen producers that present their wines at the annual grape harvest

Winery Ivanović, 10. avgusta 18, Aleksandrovac
Phone: (+381) 037/755033. Produces Riesling, Tamjanika, Rose', Prokupac and Rhine Riesling Late Harvest. The rustic wine-sampling hall can accommodate up to 30 visitors.
www.ivanovicvino.com;
kontakt@ivanovicvino.com

Wine House Minić, village of Tržac, near Aleksandrovac. Phone: (+381) 037/751612
Produces Tamjanika, Dorotej, Tamnjanika Barrique, Tamnjanika Late Harvest and Rose'. Three wine sampling halls can accommodate up to 150 persons. The offer includes 8 rustic double-bed apartments made from large wine casks.
www.vinskakucaminica.com; mmmoma@ptt.rs

Radenković Cellar, village of Trnavci, near Aleksandrovac. Phone: (+381) 011/2620090
Produces Chardonnay, Rhine Riesling, Sauvignon Blanc, Rose', "Carigrad" and "Carigrad Barrique". The wine tasting hall can accommodate up to 60 persons. www.wineco.co.rs; wineco@eunet.rs

festival. During the three days of festivities, young wine from Župa's cellars flows from the town square fountain. In the nearby Ljubostinja Monastery, visitors can enjoy the special experience of tasting wines made by monks.

Rajković Bros. Cellar, village of Gornje Zleginje, near Aleksandrovac. Phone: (+381) 037/764453
Produces: "Princ" and "Dina". The wine sampling hall can accommodate up to 30 people.
www.vinarijabracarajkovic.com

Kosta Botunjac Cellar, village of Donje Zleginje, near Aleksandrovac. Phone: (+381) 037/764391
Produces Red Burgundy and "Rasplet".

Stemina, Pana Đukića 2, Trstenik. Phone: (+381) 037/711694. Produces "Panta Rei" (Chardonnay), "Mina" (Rose'), "Stefanos" (Cabernet Sauvignon and Merlot) and "Stefanos Barrique". Accommodates up to 30 visitors for wine-sampling.
stemina@sbb.co.rs

Vila Vinum, village of Bučje, near Počekovina
Phone: (+381) 037/733169. Produces Shiraz, Cabernet Sauvignon and Cuvee' (Riesling, Sauvignon Blanc and Tamnjanika). Accommodates up to 20 visitors. www.vilavinum.rs;
milomir@bluemail.ch

Visits are subject to prior arrangement.



Places to Eat

Restaurants

Restaurant Zlatna Kugla

Village of Boturići near Aleksandrovac

Phone: (+381) 037/820206

Restaurant Kumovi

Kruševačka 95, Aleksandrovac

Phone: (+381) 037/751907

Restaurant Složna Braća

Kruševačka 72, Aleksandrovac

Phone: (+381) 037/751020

Restaurant Boem

Kruševačka 3, Aleksandrovac

Phone: (+381) 037/552510

Restaurant Župska Kraljica

29. novembra, Aleksandrovac

Phone: (+381) 037/554490

All restaurants serve national dishes and famous Župa wines.

The typical local wine Župljanka goes well with kajmak unripened white cheese and gibanica cheese strudel pie.

With roast lamb (the region's must-have dish), you may want to try more full-bodied white wines, or

strong types of red wines such as Prokupac and Vranac.

These wines, as well as Italian Riesling, go well with sarma - stuffed cabbage rolls.

The area's traditional wine Tamnjanika goes well with potato moussaka.



Sightseeing

Aleksandrovac situated some 230 km southeast of Belgrade, includes a number of tourist options. It is less than 50 km from Mt. Kopaonik and Vrnjaska Banja spa, both well-known Serbian tourist centers.

The medieval town of Koznik and the remains of the medieval Drenča (14th century) and Rudenica Monasteries (15th century) are only a dozen kilometers from Aleksandrovac. These are interesting additional destinations along this wine route.

The famous Župa Harvest Festival, Serbia's oldest wine festival, is a showcase for the region's best wines. Župa's vintners covet the awards that are given out at this festival.

Custom-built for the festival, the Aleksandrovac' Wine Street has a wine-flowing fountain. Young wine is served free for three days from this fountain.

The people of Župa joke that it is fortunate that the Wine Street happens only once a year. Otherwise it would be hard to keep the streets clear.

"Poljane", seasonal vineyard settlements, are another tourist attraction. These are seasonal settlements that vintners from mountain villages used to use when tending their vineyards in the Župa valley.



Tourist information: Tourist Organization of Aleksandrovac
29. Novembra bb, Aleksandrovac, Phone: (+381) 037/554404
www.aleksandrovac.co.rs; toaleks@ptt.rs

Getting There and Accommodation

Aleksandrovac is situated 225 km southeast of Belgrade and has regular bus lines to most of the largest cities in Serbia – Belgrade, Novi Sad, Niš and Kragujevac.

If traveling by car from Belgrade to Aleksandrovac, take the international route E75, make an exit at Pojate, and proceed via Kruševac.

Accommodation

Grozd Hotel

29. novembra bb, Aleksandrovac

Phone: (+381) 037/751144

The downtown hotel has 60 beds, a summer garden, a restaurant and a parking lot.

Braća Miljković Motel

Village of Vitkovo, near Aleksandrovac

Phone: (+381) 037/759104

The motel is just 4km outside the town and includes a restaurant and a supermarket.

Ethno Village of Latkovac

Aleksandrovac

Phone: (+381) 037/554410, 063/768 9975

Offers 12 rooms with a total of 34 beds, and a traditional Serbian restaurant.



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