



**Name:** Bikicki Sfera Noir

**Classification:** Dry Red wine

**Varietals:** 80% Pinot Noir; 20% Crna Tamjanika (Black Muscat)

**Appellation:** Banostor, Fruška Gora, Sremski Region, Serbia

**Density & Yield:** 5,000 vines/ha, 1.2 kg/vine

**Annual Production:** 8,766 bottles (6 different labels in every case)

**Alcohol:** 14%

**Farming:** Organically farmed, certified organic starting in 2020.

**Climate:** Climate is continental with hot, dry summers and cold winters. It can well be compared with that of wine regions Balaton lake (Hungary), Neusiedlersee (Austria) and Sopron (Hungary) – all of them not far away. With their proximity to the Danube River, a special microclimate is created that includes a second sun reflection, protection from freezing during the winter, and during summer having a perpetual cool breeze that is able to balance out some of the extreme high temperatures.

**Terrain:** Southwest facing and 2km from the Danube River; Mt. Fruška Gora, located at the north-west part of Serbia, is a natural geological phenomenon (Fruška Gora is also called the "Mirror of the geological past"), as it is built from the rocks from almost all geological periods. This area used to be an island during the existence of the Pannonian Sea, so is rich with minerals. Much of Fruška Gora is a protected National Park, an area that directly borders the Bikicki vineyards. The soil in these vineyards is very diverse, mostly made from cambisol and vertisol (types of clay) with a presence of volcanic rocks, limestone and marl. The soil is very rich in nutrients making it and very easy to cultivate naturally. The vineyards are positioned on 150-250 meters in elevation, with more than 3,500 hours of sunlight annually and enough rain to fill the grapes with all the necessary ingredients for good wine.

**Vinification:** Hand harvested in early September, the grapes see 5 days of skin maceration, separately, and directly undergoes spontaneous fermentation on wild yeasts in concrete spherical tank; aged for 1 year in old French barrique. Bottled with no fining or filtration, and minimal sulfur addition used at bottling.

**Notes:** Sfera (aka Sphere) is named after the aerobic concrete vessel that is used to make this wine and deliver its lively and elegant character. This is a deceptively light and laid back playful and fruity red, rolling out intense notes of dark cherry and cranberry compote with subtle floral notes of rose petals. On the palate, it is versatile and fresh, but juicy and meaty with fine structure and soft balanced tannins. Packed with red and black fruit: crushed black sour cherries, summer blackberries, dark raspberry and Serbian spices linger for a long finish. This wine in the freshest expression highlights an example of some of the extreme terroirs of the vineyards on Mt. Fruška Gora.

**Winery:** Djordje Bikicki (pronounced: Bee-keetz-kee) is anything but a traditional winery owner, but is no stranger to hard work and dedication. Now a passionate winemaker and businessman, Djordje in his past life was a longtime drum'n' bass DJ in the vibrant nightlife of Belgrade, as well as an avid basketball player and water-poloist. The wine portion of the Bikicki family started with his father and uncle, whom initially acquired vineyards and helped run their family-owned vineyard and wine business. But when Djordje entered the equation for the winery, he took on a low-intervention approach, and injects his passion, creativity and dedication into the wines, which is apparent in their elegant yet youthfully fun styles.