



Name: Bikicki Uncensored

Classification: Dry Orange Wine

Varietals: 100% Traminac (Red Traminer)

Appellation: Banostor, Fruška Gora, Sremski Region, Serbia

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

Annual Production: 5,040 bottles

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 at full ripeness, the grapes see 6 days of skin maceration directly undergoes spontaneous fermentation on wild yeasts in used 500L Serbian oak barrels; aged for 1 year . Bottled with no fining or filtration, and minimal sulfur addition used at bottling.

Notes: Uncensored can be considered the flagship wine of Bikicki - a skin-on-skin experience, this skin contact wine is not macerated to the extreme, but adjusted every vintage to match the Fruška Gora terroir and create a beautiful and approachable wine. This wine achieves an unreal balance of beauty, sophistication and fun. Rich and layered with aromas of candied fruit, mandarin, apricot and dried mango, all framed by clear minerality. On the palate, the wine is deceptively dry: deep, structured with intense acidity, robust freshness, zesty spice and a long layered and luxurious finish. Bikicki's Uncensored brought much attention to the new-garde of Serbian wines, when it became the best rated Serbian wine in 2021, winning 96 points at the Decanter World Wine Awards, which is no small feat for an "unconventional" orange wine in a country with a long traditionalist history of winemaking.

Winery: Bikicki's 8 hectares of vineyards are located in the sleepy village of Banoštor, an ancient wine region on the norther slopes of Mount Fruška Gora, looking towards the Danube River. The mountain, located at 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.