



Name: Bikicki Vera

Classification: Dry Red wine

Varietals: 100% Crna Tamjanika (Black Muscat)

Appellation: Banostor, Fruška Gora, Sremski Region, Serbia

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

Annual Production: 1,427 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 4 days of skin maceration, separately, and directly undergoes spontaneous fermentation on wild yeasts in neutral French barrique, and then aged for 1 year. Bottled with no fining or filtration, and minimal sulfur addition used at bottling.

Notes: Veca (pronounced: Veht-tzah) is an exciting expression highlighting the unique indigenous varietal Crna Tamjanika, aka Black Muscat.

Intensely colored and with equally intense and deep aromatics coming from a red. Super floral popping with rose petals and lilacs, along with an abundance of ripe fruit, dark brambly wild berries, blueberries, and ripe plums. The palate is surprisingly full and juicy yet exceptionally fresh, balanced tannins and flavors of aronia, plum and rose hips with a long lingering finish.

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.