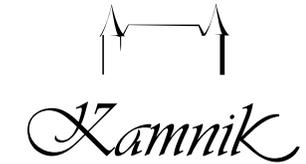


Wines of **MACEDONIA**

A SHORT GUIDE TO MACEDONIAN WINES AND WINERIES





Kamnik Winery

Wine district: Skopje wine district

Established: 2004

Production capacity: 100,000 litres



Kamnik superstars 2013: There are two wines that made a huge success at prestigious wine competitions in 2013. DECANTER World Wine Awards 2013, Kamnik's *Terroir Vranec 2011 Grand Reserva* comes up with a *Gold Medal* and with the reputable *Regional Trophy* for Best Red wine in Central and Eastern Europe, category of reds over €15. Another celebrity among the Kamnik wines is *Merlot Single Vineyard 2010 Reserva*, officially announced to be the best of all wines in the Balkans for 2013 by becoming *Champion* at the Balkans International Wine Competition 2013, and winning the *Grand Trophy*.

Kamnik wines: Pinot Grigio, Sauvignon Blanc, Temjanika Single Vineyard (Late Harvest Selected Dry Berries), Chardonnay Single Vineyard, Chardonnay Barrel Fermented, Premium Rose Sexy, Winemakers' Selection, Montepulciano, Cuvée de Prestige, Ten Barrels Syrah, Merlot Single Vineyard Reserva, Ten Barrels Cabernet Sauvignon, Vranec Terroir Grand Reserva, Merlot Signature Grand Reserva, Cabernet Sauvignon Late Harvest.

Short History

This ultra-modern winery and its vineyards are located at the eastern entrance of the city of Skopje, Republic of Macedonia. What they do is practicing the art of combining the traditional Macedonian values and the avant-garde, modern approach to the vineyard and wine culture.

A curiosity: the Kamnik Winery has become a true vineyard innovator in the region by planting new clonal development of grape varieties that are used for production of world-class fine wines.

The vineyards: 15 hectares of fertile soil; at 330 meters above sea level; the planting density is 5,500 vines/hectare; the vines are trained with spur cordon and Guyot training; the current production capacity is 100,000 litres a year. The grapes are grown with special care; crop reduction is applied

for producing more concentrated grapes, and more intense wines; maximum expert knowledge is employed.

Kamnik estate varieties: Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot, Carmener, Sangiovese, Aglianico, Nebbiolo, Montepulciano from the reds; and Chardonnay, Sauvignon Blanc, Pinot Grigio, Muscat Petit Grains, Moscato Giallo from the whites. Other varieties currently being developed experimentally are: Malvasia aromatica, Manzoni, Greco di Tufo, Arinarnoa.

Recent exports: Japan, Hong Kong, Australia, Canada, Germany, Sweden, Serbia, Montenegro etc.

The key to creating a remarkable quality, they say, is the passion, passion for perfection.



Tourist Capacities

Because of its location, the Kamnik Winery is a perfect point to start a wine tour through the valley of the River Vardar. Visiting the winery means that one can see the vineyards, the winery itself; can hear many interesting facts and some curiosities from the experts; can taste some of the excellent wines, and feel the story in the taste.

Their story is about the vision formed into a key that opened a little door towards a vast field of unexploited ideas of creation. At first, it was a personal hobby, but today it is a boutique winery, much appreciated in the region and farther; tomorrow, they see many more bottles of exceptional Macedonian wine presented to the world, created by the team of excellent people working together with the nature. The tour around the Kamnik Winery usually ends up in *The Hunter's Lodge Kamnik* restaurant & hotel.

About the restaurant:

One of the best fine-dining restaurants in the region, unique for offering game specialties prepared by dedicated and experienced chefs, served to please and perfectly combined with any of the 150 selected wines on disposal. The atmosphere is warm and cozy in winter, and in summer one can find a refreshing green corner to hide away from the city buzz.

About the hotel:

The hotel is just about 10 minutes drive from the Skopje airport, *Alexander the Great*, and within just about 10 minutes drive to the city center. There are 21 rooms, (five suites, one deluxe, two premium and two standard suites, and 16 standard double rooms).



Terroir Vranec Grand Reserva

Dry red wine

A dry red wine produced from slightly dehydrated grapes of the Vranec variety. Its density is typical for the variety, and the viscosity is excellent. The wine is characterized by a dark ruby red colour and an intense fruity and spicy aroma that reminds of blackberries, black currants and dried mint, with some vanilla and clove nuances. The taste is mature, exceptionally rich and full-bodied, with harmonic acidity and with a long-lasting aftertaste of sour cherry liquor chocolate candies.

It is best served at 15 to 18°C, with red meat specialties, game with piquant sauce, strong cheese and other spicy dishes. Alcohol: 17.2% Vol.

Awards:

Decanter World Wine Awards 2013, London
Regional Trophy for Central & Eastern European – Best in Show, Reds over £15

Decanter World Wine Awards 2013, London
Gold Medal

BIWC 2013, Bulgaria
Gold Medal



Ten Barrels Cabernet Sauvignon Reserva

Premium red wine

This premium red wine, produced from the Cabernet Sauvignon variety, is defined by a deep ruby red colour, with dark red hues. A genuine reserve with a recognizable, ripe, abundant nose with fruit, spice-like character. The wine unveils berries, black current and blackberry most, combined with liquorice, dark chocolate, roasted coffee and mint. The remarkable complexity of the wine is a result of the 26-month aging process in new French and American barrique. The taste is full-bodied, harmonic, with a velvety structure, delicate silky tannins and a long and pleasurable aftertaste that symbolizes special charm for this wine. It is best served at 16 to 18°C. It is perfectly combined with meat specialties, especially with beefsteak with green pepper sauce, or game with spicy sauce. Alcohol: 14.7% Vol.

Awards:

Vinalies Internationales 2012, Paris
Gold Medal

Sélections Mondiales des Vins, Canada 2012
Gold Medal

Vino Slovenija, Gornja Radgona 2012
Champion of Dry Red Wines not older than three years



GAST 2012 Split, Croatia
Champion of Dry Red Wines

Novosadski Sajam 2012, Serbia
Grand Gold Medal

Balkans International Wine Competition
2012, Bulgaria
Gold Medal

Rose Sexy

Premium rose wine

This gorgeous *Rose* is made by blending several red grape varieties, Sangiovese, Nebbiolo, Aglianico and Syrah, through application of the so-called “Saignée” method. This method enables few hours of a direct contact of the grape juice with the grape skins, resulting in an intense red color of the wine, best described as ruby rose. It has a fine berries aroma, with dominant raspberry and strawberry notes that are discretely complemented with bonbon hints. The taste is medium-bodied, fruity, with remarkable freshness and balance. Enjoy this *Rose* as an aperitif or with fresh fruit salads, chilled at 8 to 10°C. Alcohol: 14.2% Vol.



Temjanika

Premium dry white wine

A high quality dry white wine produced exclusively from delicately selected grapes of the Temjanika variety. The wine is characterized by a pale hay-yellow color with a bright green nuance. The nose is elegant, typical for the variety. The fruity notes combined with discrete white flowers aromas prevail, but the spice-like hints of basil and elder are also present. The taste is medium-full, primarily carried by a nice citrus freshness and complemented with a spice hint of dry fruits, which gives a long after-taste to the wine. Best served at 08 to 10°C, as aperitif or with assorted cookies, apple pie, poached pears, etc. Alcohol: 13.3% Vol.

