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MATALJ VINARIJA - NEGOTIN

Matalj Vinarija nastaje na temeljima vjševekovne tradicije uzgajanja vinove loze u Negotinskoj Krajini, a sa ciljem nastavljanja proizvodnje vrhunskog vina sa pečatom podneblja. Porodica Mladenović-Matalj se već više decenija bavi proizvodnjom vrhunskog grožđa i vina, a od 2007. godine počinje projekat obnove starih vinograda i proširenje kapacitet podruma. Naša filozofija u proizvodnji vina se svodi na jednostavno očuvanje osobina grožđa u vinu koje dobijamo iz naših vinograda. Trenutno Matalj Vinarija obrađuje svojih 20ha vinogada u okviru tri vinogorja u rejonu Negotinske Krajine. Vinogradi Kremen, Terasa i Bukovo predstavljaju posebnu mikro celinu sa svojim specifičnostima u pogledu zemlje i klime i čine osnovu naše proizvodnje i našeg kvaliteta. Novi moderan podrum na lokaciji Bukovo u samom vinogradu može da preradi i proizvede 200.000 l najkvalitetnijeg vina.

MATALJ WINERY - NEGOTIN

Matalj Winery is founded on the basis of a long-standing tradition of growing grapevine in the Negotin Krajina, with the aim of continuing to produce top quality wines with seal of the climate. The Mladenović-Matalj family has been engaged in the production of premium grapes and wines for decades, and since 2007, the project for reconstruction of old vineyards and expansion of the basement capacity has begun. Our philosophy in wine production is to simply preserve the grape quality of the wine that we receive from our vineyards. Currently Matalj Winery is processing its 20 ha of wine-growing within the three vineyards in the Negotinska Krajina region. The vineyards of Kremen, Terasa and Bukovo represent a special micro whole with its specificity in terms of soil and climate and form the basis of our production and our quality. The new modern basement at the Bukovo location in the vineyard itself can process and produce 200,000 l of the best quality wine.





KREMEN KAMEN 2015.

Alkohol: 13,0% vol.
Sortni sastav: Kaberne sovinjon 100%
Odležavanje: 18-24 meseci u barik buretu
Boja: Zagasito rubin.
Miris: Veoma složen miris, višeslojan i raskošan. Od prisutnih aroma najviše se izdvajaju kedar, suva šljiva, cassis - liker od crne ribizle i kakao.
Ukus: Ukus je pun, kremast, zaokružen, zrelih i mekanih tanina. Završni ukus vina je dugotrajan i kompleksan sa obiljem tercijarnih aroma.

Alcohol: 13,0% vol.
Variety: Cabernet Sauvignon 100%
Aging: 18-24 months in a barrel barrel
Color: Embarrassed ruby.
Nose: Very complex fragrance, multilayered and sumptuous. Of the aromas present, cedar, dried plum, cassis are the most commonly used - blackcurrant and cocoa liqueur.
Taste: The taste is full, creamy, rounded, ripe and soft tannins. The final taste of the wine is long lasting and complex with the abundance of tertiary aromas



CRNA TAMJANIKA 2018.

Alkohol: 12,5% vol.
Sortni sastav: Crna Tamjanika 100%
Sadržaj šećera: slatko
Boja: ružičasta
Miris: Na mirisu se oseća slatkast karakter, ali i svežina koja odlično balansira utisak slatkoće i vinu na nosu daje živahnost. Tu su arome ratluka od ruže, hibiskusa, crvenog bobičastog voća poput maline i crvene ribizle.
Ukus: Slatko, slasno, ali ipak sveže, sa kiselinom koja se sjajno slaže sa zaostalim šećerom u vinu. Vino je veoma mekano, strukturalno i voćno sa dugackim naknadnim ukusom.

Alcohol: 12,5% vol.
Variety: Black Tamjanika 100%
Sugar content: sweet
Color: pink
Nose: A sweet taste is felt in the fragrance, but freshness that perfectly balances the sweetness of the sweetness and the wine on the nose gives vividness. There are aromas of rosewood, hibiscus, red berries like raspberries and red currants.
Taste: Sweet, sweet, but still fresh, with an acid that perfectly agrees with the residual sugar in the wine. The wine is very soft, structurally and fruitfully with a long aftertaste.



CHARDONNAY TERASA 2017.

Alkohol: 13,5% vol.
Sortni sastav: Chardonnay 100%
Boja: Žuta
Miris: Kompleksan miris koji najviše podseća na krem brule. Tu su i jasne arome kajsija, krušaka, dinja, crvenih jabuka uz blagi miris štapića vanile.
Ukus: Kremasto, umereno puno, vino živahnih kiselina, veoma voćno i postojano sa blagim tonom na tostiran hleb.

Alcohol: 13,5% vol.
Variety: Chardonnay 100%
Color: Yellow
Nose: A complex fragrance that resembles cream creams. There are also clear aromas of aromatic, pear, melon, red apple with a mild smell of vanilla sticks.
Taste: Creamy, moderately full, vibrant acid, very fruitful and steady with a mild tint of toasted bread.



KREMEN 2016.

Alkohol: 14,5% vol.
Sortni sastav: Kaberne sovinjon 85% i Merlot 15%
Odležavanje: 12 meseci barik bure
Boja: Zagasito rubin.
Miris: Kompleksan miris koji najviše podseća na list duvana, kerdovina, crna ribizla, sveža šljiva, eukaliptus i ljubičica.
Ukus: Umereno puno vino, izrazito voćno, sveže i kompleksno. Vino mekanih tanina koji su u savršenom skladu sa kiselinama u vinu. Ukus vina u ustima traje, a završni ukus jeoma čist i precizan.

Alcohol: 14,5% vol.
Variety: Cabernet Sauvignon 85% and Merlot 15%
Aging: 12 months of barrel bora
Color: Embarrassed ruby.
Nose: A complex fragrance that resembles tobacco leaves, keratos, black currant, fresh plum, eucalyptus and violet.
Taste: Moderate lots of wine, extremely fruitful, fresh and complex. Wine soft tannins that are in perfect harmony with the acids in the wine. The taste of wine in the mouth lasts, and the final taste is pure and precise.



DUŠICA ROSE 2017.

Alkohol: 13,0% vol.
Sortni sastav: Cabernet sauvignon 30%, Merlot 30%, Game 30%
Boja: Losos
Miris: Voćno i sveže sa mirisom na crvenu ribizlu, malinu uz diskretnu nijansu mirisa nane.
Ukus: Umereno puno vino sa ukusom crvene ribizle. Vino je veoma skladno, sveže i postojano.

Alcohol: 13,0% vol.
Variety: Cabernet sauvignon 30%, Merlot 30%, Game 30%
Color: Salmon
Nose: Fruity and fresh with scent on red currant, raspberry with discrete shade of nose.
Taste: Moderate lots of wine with a taste of red currant. The wine is very harmonious, fresh and steady.



SOUVIGNON BLANC TERASA 2017.

Alkohol: 13,0% vol.
Sortni sastav: Sauvignon blanc 100%
Boja: Slamnato žuta
Miris: Vrlo sveži i lepršav aromatski kompleks. Na mirisu mogu da se osećaju voćne arome kivija, ogrozda, papaje, manga, limete. Uz voćne prisutne su i arome začinskog bilja bosiljka i nane.
Ukus: Na ukusu je suvo, veoma hrskavih kiselina, sveže, umereno punog tela i veoma voćno. Naknadni ukus je čist i dugotrajan.

Alcohol: 13,0% vol.
Variety: Sauvignon blanc 100%
Color: Straw yellow
Nose: A very fresh and flamboyant aromatic complex. Fragrant aromas of kiwi, honey, papaya, mango, lime can be felt in the scent. Along with fruitiness present, there are aromatic herbs of basil and honey.
Taste: The taste is dry, very crispy, fresh, moderately full and very fruitful. The subsequent taste is clean and long lasting.

