



# *Plantaze*

VINA KOJIMA SE VJERUJE  
*THE WINES WORTH BELIEVING IN*



# Plantaže

## VINA KOJIMA SE VJERUJE

Kompanija "13. jul Plantaže" predstavlja jednog od najvećih i najznačajnijih proizvođača grožđa, vina i lozove rakije u Jugoistočnoj Evropi. "Plantaže" danas gazduju vinogradom površine 2.310 hektara, sa tri vinska podruma kapaciteta 310.000 hl, zatim sa 40 hektara matičnjaka loznih podloga, plantažom breskvi na 85 hektara, ribnjakom u kome se godišnje proizvede 100 tona kalifornijske pastrmke, kao i sa različitim maloprodajnim i ugostiteljskim objektima. Poslujući po međunarodnim standardima kvaliteta ISO 9001, 14001, 22000 i HACCP, "Plantaže" godišnje proizvede oko 22 miliona kilograma grožđa, plasirajući više od 17 miliona flaširanih proizvoda, i oko 2.000 tona stonog grožđa, u više od 35 zemalja svijeta.

Vina "Plantaža" osvojila su više od 800 nagrada na ocjenjivanjima, takmičenjima i sajmovima širom svijeta. "Plantaže" su danas jedna od najuspješnijih crnogorskih kompanija uopšte, a njenih 661 zaposlenih njeguje, ne samo poluvjekovnu tradiciju "Plantaža", već i hiljadugodišnju crnogorsku tradiciju vinogradarstva i vinarstva, najveću pažnju posvećujući upravo crnogorskim autohtonim sortama vinove loze i autentičnom crnogorskom vinu u kome se ogleda crnogorska kultura i duh jednog zaista jedinstvenog vinogradarsko-vinarskog podneblja.



## TAJNA ČEMOVSKOG POLJA

Vinograd Čemovsko polje nalazi se jugoistočno od Podgorice, između rijeka Morače i Cijevne. Zauzima površinu od 2.310 ha što ga čini najvećim evropskim vinogradom u jednom kompleksu sa više od 11,5 miliona čokota vinove loze. Leži na platou čija nadmorska visina varira između svega 45 i 70 metara. Ovičen je vijencem golih krečnjačkih brda, što ga određuje kao krašku kotlinu sa izrazito žarkim i suvim ljetom i zimom tek nešto hladnijom nego u primorskom pojasu. Količina padavina iznosi samo oko 1.600 ml vodenog taloga mjesečno. Izuzetno male količine padavina i ogroman broj sunčanih sati, upotpunjuju sliku ovog podneblja koje možete zamisliti u bojama i zvucima vrelog ljeta.

Drugi izazov sa kojim se suočava vinova loza je zemljište, teško i skeletno, sačinjeno od krednog krečnjaka, prošaranog pijeskom i šljunkom, sa mnoštvom uglaćanih oblutaka. U toj epskoj borbi vinove loze i kamena nastaju naša autentična vina, jedinstvenog, bogatog bukea, svjedočeći o posebnosti vinograda u kojem se rađaju.

## SNAGA PODNEBLJA

Vina "Plantaže" svjedoče o jedinstvenom crnogorskom podneblju, smještenom između Jadranskog mora, Skadarskog jezera i visokih planina u zaleđu, koje stvara uslove za rađanje autentičnih, raskošnih vina jedinstvenog karaktera. Crnogorski vinogradarski reon, šire posmatrano, smješten je na najjužnijem dijelu jadranske obale, pa blizina mora u najvećoj mjeri određuje mikroklimu Čemovskog polja. Uticaj jadranske klime prostire se širokom dolinom rijeke Bojane sve do Podgorice u čijoj blizini se i nalaze naši vinogradi. Mi vjerujemo da su vina "djeca podneblja" i da karakter i kvalitet vina potiču direktno iz samog vinograda i zato smo posvećeni proizvodnji vina koja su u mogućnosti da u potpunosti izraze svoje porijeklo. Zato, sve što radimo i u vinogradima i u podrumima, radimo sa velikim poštovanjem prema sopstvenoj zemlji, prema sopstvenom vinogradu i grožđu koje se u njemu rađa. I upravo zato uspijevamo da više od pedeset godina proizvodimo najbolja crnogorska vina – vina posebnog karaktera, sa snažnim pečatom našeg podneblja.





# Plantaže

## CRNOGORSKE AUTOHTONE SORTE

Blagodareći izvanrednom podneblju, sastavu tla i povoljnom položaju, u vinogradima "Plantaža" se uspješno gaje autohtone crnogorske sorte vinove loze – vranac i krstač, ali i svjetski poznate sorte kao što su šardone, sovinjon blan, kaberne sovinjon, merlo, negro amaro, marselan, peti verdo i dr. Vranac je drevna crnogorska sorta i njeno pravo porijeklo je skriveno u dubinama istorije. Vranac je knjaz veličanstvene knjaževine vina u Čemovskom polju. On je naš vinogradarski i nacionalni ponos i, u skladu s tim, zauzima čak 70% vinograda.

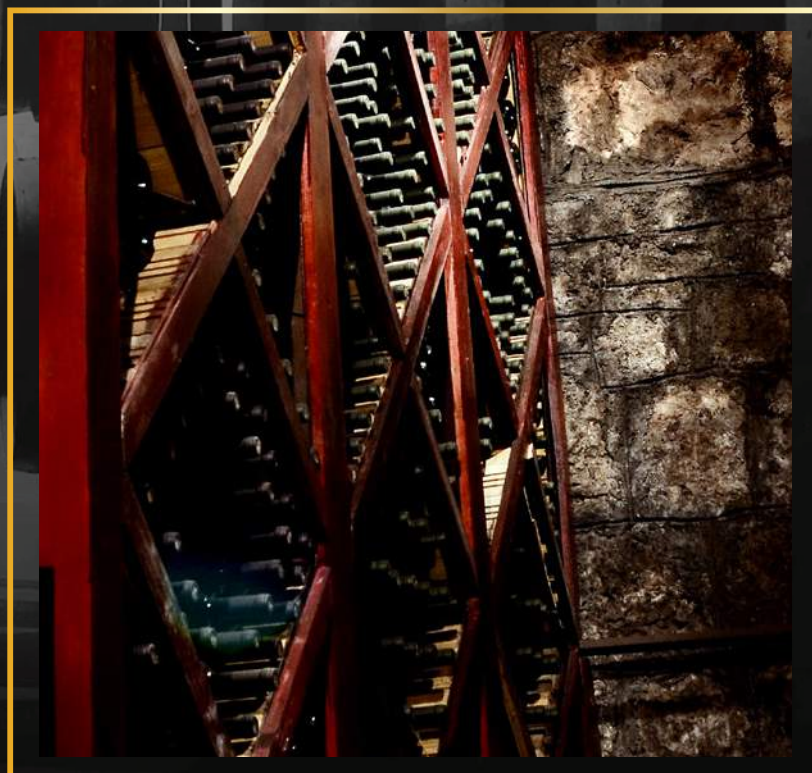
Krstač se na Čemovskom polju uzgaja na mikrolokalitetu "Nikolj Crkva", a svi pokušaji da se prenese u druga svjetska područja bili su bezuspješni. Grozd je srednje velik, zbijen i podsjeća oblikom na krst po čemu je i dobio ime. "Plantaže" su jedina vinarija na svijetu koja gaji krstač i od njega proizvodi istoimeno vino.



## RIZNICE VINA

Osnovna proizvodnja vina se odvija u podrumu "Čemovsko polje", sa najsavremenijom opremom i uz primjenu najnovijih tehnoloških dostignuća. Najstariji podrum – "Lješkopolje", pretvoren je u podrum za odležavanje specijalnih serija vina, kao i za eksperimentalne vinifikacije. Stari vojni aerodrom pretvoren je 2007. godine u impresivnu riznicu vina, velelepni podrum „Šipčanik“, po principu francuskih šatao, jer je smješten usred vinograda, u istoj zemlji, u istom kamenu, iz kojeg se loza rađa. Podrum se nalazi na prosječnoj dubini većoj od 30 metara ispod zemlje. U obliku je zavojitog tunela, dugog 356 metara, prosječne širine 13,5 i visine 7 metara. Temperatura je gotovo konstantna – između 17 i 19 stepeni. Vlažnost – 70 do 80%.

U impresivnom prostoru, na 7.000 metara kvadratnih, vino se u drvenim sudovima njeguje u idealnim klimatskim i tehnološkim uslovima. U drvenim buradima odležava i stari dva miliona litara vina.







## CLASSIC WINE

### CRNOGORSKI KRSTAČ

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Krstač je autohtona crnogorska bijela sorta za proizvodnju vina. Od izabranog grožđa dobija se autentično bijelo vino izuzetne svježine na prelazu od mediteranskog ka kontinentalnom tipu. Svijetlo zlatno žute boje sa zelenkastim odsjajem. Lako, pitko, svježe i skladno vino, sa karakterističnim sortnim aromama breskve, kruške i mediteranskog začinskog bilja, uz mineralne note u završnici ukusa.

PROCENAT ALKOHOLA: 13.11 % Vol.

TEMPERATURA SERVIRANJA: 10°C

**UZ HRANU:** Predjela od ribe i plodova mora, lagane čorbe, morska i riječna riba, bijela mesa sa manje začina, meki bijeli sirevi. Dobro rashlađen – Krstač predstavlja idealan aperitiv.

PAKOVANJE: 0,75l



### MONTENEGRIN KRSTAČ

CLASSIC DRY WHITE WINE

**Characteristics:** Krstač is the autochthonous Montenegrin white variety for wine production. It is the selected grapes that the authentic white wine of exquisite freshness is made, at the transition of the Mediterranean to continental type. It is light yellow color with greenish reflection. Light, potable, crisp and harmonious wine, with the characteristic varietal flavors of peach, pear and Mediterranean spice herbs, with mineral notes in the aftertaste.

Alcohol content: 13.11% Vol.

Serving temperature: 10 °C

**Matching with food:** Fish and seafood appetizers, light chowders, sea and river fish, less spicy white meat, soft white cheese. When cooled – Krstač is ideal as an aperitif.

PACKAGING: 0,75l

### CRNOGORSKI CHARDONNAY

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Na osunčanom kamenitom zemljištu Čemovskog polja, šardone daje autentična, bogata, ekstraktivna vina, sa obiljem svježih voćnih mirisa i ukusa. Buke je prepoznatljiv po svježim voćnim aromama zelene jabuke i ananasa. Crnogorski Chardonnay pripada tipu suvog, punog vina, mekog ukusa, sa lijepim, citrusnim završetkom.

PROCENAT ALKOHOLA: 13.8 % Vol.

TEMPERATURA SERVIRANJA: 8-10°C

**UZ HRANU:** Prolječne i ljetnje salate, predjela od ribe i druga hladna predjela, plodovi mora, rižota, pikantne guste čorbe, meki i polumeki sirevi, bijela mesa, pice, tjestenine.

PAKOVANJE: 0,75l



### MONTENEGRIN CHARDONNAY

CLASSIC DRY WHITE WINE

**Characteristics:** In the sunny, rocky soil of Čemovsko polje, Chardonnay gave authentic, opulent, extracted wines with an abundance of fresh fruity aromas and flavors. Its bouquet is recognizable by fresh, fruity aromas of green apple and pineapple. Montenegrin Chardonnay belongs to the type of dry wine, full-bodied, with soft taste and nice citrus aftertaste.

Alcohol content: 13.8 % Vol.

Serving temperature: 8 – 10 °C

**Matching with food:** Spring and summer salads, fish and other cold appetizers, seafood, risottos, piquant thick chowders, soft and semi-soft cheese, white meat, pizzas and pastas.

PACKAGING: 0,75l

### CRNOGORSKI SAUVIGNON

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Na šljunkovitom terenu vinograda u priobalju Skadarskog jezera, sorta sovinjon blan daje veoma osvježavajuća, aromatična bijela vina. Slameno žute boje sa zelenkastim prelivima. Mirisom i ukusom podsjeća na zelenu papriku i zovin cvijet, sa notama začinskog bilja. Vino je skladno, puno, lijepo zaokruženo i veoma osvježavajuće, sa finim mineralnim i citrusnim tonovima u završnici ukusa.

PROCENAT ALKOHOLA: 13.77 % Vol.

TEMPERATURA SERVIRANJA: 8-10°C

**UZ HRANU:** Salate, riba, plodovi mora, a naročito rakovi, paste i rižota sa aromatičnim travama, grilovano povrće, pileтина i ćuretina sa pikantnim sosovima, sve vrste kozjih sireva.

PAKOVANJE: 0,75l



### MONTENEGRIN SAUVIGNON

CLASSIC DRY WHITE WINE

**Characteristics:** On the pebbly soil in the inshore of Skadar Lake, variety Sauvignon Blanc gave very refreshing, aromatic white wines. It is straw-yellow color with green hues. Its aromas and flavours are reminiscent of green peppers and elder flower, with notes of herbs. The wine is harmonious, full-bodied, nice rounded and very refreshing, with nice mineral and citrus notes in the aftertaste.

Alcohol content: 13.77% Vol.

Serving temperature : 8 – 10 °C

**Matching with food:** Salads, fish, seafood, especially crabs, pastas and risottos with aromatic herbs, grilled vegetables, chicken and turkey in piquant sauces, all types of goat cheese.

PACKAGING: 0,75l



## CRNOGORSKI ROSE

VRHUNSKO SUVO ROZE VINO

**KARAKTERISTIKE:** Lepršavo i elegantno suvo vino, ružičaste boje. Dobijeno je od grožđa crnih vinskih sorti vinove loze vranac i grenadž koje se gaje na Čemovskom polju, tehnološkim postupkom koji se primjenjuje u proizvodnji bijelih vina. Intenzivnog je mirisa maline, ribizle i divlje ruže. Ukus je mekan i harmoničan. Kiseline su blage, voćne i prijatne svježine.

PROCENAT ALKOHOLA: 12.5 % Vol.

TEMPERATURA SERVIRANJA: 8-10°C

**UZ HRANU:** Rose je idealan aperitiv, ali i odličan pratilac raznih proljećnih i ljetnjih laganih salata, paštetā od ribe, suvog mesa. Izvrstan je uz jela sa roštilja.

PAKOVANJE: 0,75l



## MONTENEGRIN ROSE

CLASSIC DRY ROSE WINE

**Characteristics:** Vivacious and elegant dry wine of pink color. It is made of red wine varieties Vranac and Grenache, grown in Čemovsko polje, by technological procedure, applied in white wines production. Intense aromas of raspberry, blackcurrant and wild rose. Its taste is soft and harmonious. Mild and fruity acids leave the impression of pleasant crispness.

Alcohol content: 12.5% Vol.

Serving temperature: 8-10°C

**Matching with food:** Rose is an ideal aperitif, but it goes well with light spring and summer salads, fish pates, smoked meat. It goes very well with barbecue dishes.

PACKAGING: 0,75l

## CRNOGORSKI VRANAC

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Vranac je drevna autohtona crnogorska sorta. Kompanija 13. jul Plantaže je prepoznatljiva upravo po proizvodnji klasičnog sortnog Vranca, kontrolisanog porijekla i kvaliteta. Ovo moćno, snažno vino juga je intenzivne rubin boje, sa nijansama ljubičaste. Na mirisu i ukusu podsjeća na zrele višnje, tamno šumsko voće i suve šljive, sa slatkim začinjskim tonovima koji ostavljaju naknadni ukus punoće i topline.

PROCENAT ALKOHOLA: 13.6 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

**UZ HRANU:** Crvena mesa, divljač, začinjena jela, masni zreli sirevi. U Crnoj Gori se pije uz njeguški pršut, jela od morske i jezerske ribe, kao i uz sve vrste pečenja i jela sa roštilja.

PAKOVANJE: 0,75l



## MONTENEGRIN VRANAC

CLASSIC DRY RED WINE

**Characteristics:** Vranac is an ancient autochthonous Montenegrin variety. Company 13. jul Plantaže is recognizable because of production of classic variety Vranac, controlled origin and quality. This is powerful, strong southern wine with intense ruby color, with purple hues. Its aromas and flavours reminds of ripe sour cherries, dark forest fruit and dried plums, with sweet herbs notes, leaving good mouthfeel and warmth in the aftertaste.

Alcohol content: 13.6 % Vol.

Serving temperature: 16-18°C

**Matching with food:** Red meat, game meat, spicy dishes, fat, hard cheeses. In Montenegro, it is consumed with prosciutto from Njeguši, and with sea and lake dishes, as well as with all types of roast meat and barbecue dishes.

PACKAGING: 0,75l

## CRNOGORSKI CABERNET

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Na Čemovskom polju sorta kaberne sovinjon, uz mali procenat vranca kao prateće sorte – daje vrhunsko suvo vino Crnogorski Cabernet. Ovo je moćno vino juga, koje u sebi spaja raskošnu snagu kaberneā i autentične osobine vranca, kao i samog teroara. Tamno crvene boje sa aromama koje podsjećaju na ljubičice, kupine i borovnice, sa diskretnim tonovima bibera. Ukus je veoma bogat i harmoničan.

PROCENAT ALKOHOLA: 13.89 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

**UZ HRANU:** Jela od crvenog, ne previše masnog mesa, dimljeni pršut, masnija riječna i jezerska riba, bijela mesa na roštilju, sve vrste roštilja i pečenja, zreli tvrdi sirevi.

PAKOVANJE: 0,75l



## MONTENEGRIN CABERNET

CLASSIC DRY RED WINE

**Characteristics:** Cabernet Sauvignon in Čemovsko polje, with small percentage of Vranac, as the complementary variety – gives the premium dry wine Montenegrin Cabernet. This is a powerful southern wine, combining luxurious power of Cabernet and authentic characteristics of Vranac, as well as the terroir. It is dark red color with aromas which resemble on violets, blackberries and blueberries, with discrete notes of pepper. The taste is very rich and harmonious.

Alcohol content: 13.89% Vol.

Temperature of serving: 16-18°C

**Matching with food:** Dishes of red, less fatty meat, smoked prosciutto, richer river and lake fish, grilled white meat, all types of barbecue and roast, ripe cheeses.

PACKAGING: 0,75l



## CRNOGORSKI MERLOT

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Čuvena francuska sorta merlot sačuvala je u podgoričkom vinogorju svoje najbolje karakteristike ispoljene u sudaru mediteranske i kontinentalne klime. Puno, otmeno i prefinjeno vino, rubin crvene boje. Puno, suvo vino, elegantno sa ravnotežom začinskih i voćnih nota šljive i crne ribizle i sa prijatnim mirisom ruže u tragovima.

PROCENAT ALKOHOLA: 14.4 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

UZ HRANU: : Preporučuje se uz ne previše začinjena jela od bijelog i crvenog mesa, kao i uz kolače od maka i oraha.

PAKOVANJE: 0,75l



## MONTENEGRIN MERLOT

CLASSIC DRY RED WINE

**Characteristics:** Famous French variety preserved its best characteristics in Podgorica's viticultural area, manifested in a connection of Mediterranean and continental climate. It is strong, full-bodied wine, elegant with the balance of spicy and fruity plum and black currant notes with pleasant smells of rose in traces.

Alcohol content: 14.4 % Vol.

Serving temperature: 16 -18 °C

**Matching with food:** It goes well with not too spicy red and white meats, and with poppy and walnut cakes.

PACKAGING: 0,75l

## VRANAC PRO CORDE

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** U prozvodnji vina Vranac Pro Corde spravodi se tradicionalna maceracija i vinifikacija, ali uz poseban tehnološki postupak, kojim je u vinu povećan sadržaj proantocjanidola, prirodnih sastojaka grožđa, koji imaju moć da vezuju slobodne radikale i blagotvorno deluju na ljudski organizam. Tamno crvene boje. Izuzetno, puno i snazno vino. Izrazeni su mirisi crnog bobičastog voća, poput kupina i borovnica, sa tonovima trešanja, suvog začinskog bilja i kafe.

PROCENAT ALKOHOLA: 14.10 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

UZ HRANU: Bifteci, jagnjetina, divljač, pečena guska ili pačestina. Odličan je i u kombinaciji sa začinjanim gulašima, a izvrsno se slaže sa grilovanom tunom i sa zrelim tvrdim sirevima.

PAKOVANJE: 0,75l



## VRANAC PRO CORDE

CLASSIC DRY RED WINE

**Characteristics:** In the production of Vranac Pro Corde, a traditional maceration and vinification have been done by a specific technological process, by which the contents of proanthocyanidols, the natural ingredients of grapes which have power to bind the free radicals and have beneficial effect on human body, has been increased. The wine has a dark red color. It is exquisite, full and powerful wine. The scents of the black berries, like blackberry and blueberry stand out, with the tones of cherries, dried herbs and coffee.

Alcohol content: 14.10 % Vol.

Serving temperature: 16 -18 °C

**Matching with food:** Beefsteaks, lamb, game meat, roasted goose or duck. It goes very well with a spicy stew and it is exquisite match with grilled tuna and ripe, hard cheese.

PACKAGING: 0,75l

# VINO<sup>od</sup>SRCA

Široko istraživanje, zasnovano na tezi profesora Serža Renaud iz Bordoa da je procenat srčanih oboljenja drastično manji u francuskim vinskim regionima, gdje je i potrošnja vina značajno veća, donijelo je prve rezultate osamdesetih godina XX vijeka. Nekoliko francuskih instituta došlo je do sličnog zaključka: umjereno konzumiranje vina ima pozitivno zdravstveno dejstvo.

Naučna studija objavljena 1980. godine, kojom je potvrđena ljekovitost vina, bila je prvorazredna vijest u naučnom svijetu. Priča je 1991. godine dobila i naslov – "Francuski paradoks" – prema nazivu emisije o ljekovitim svojstvima vina, koju je te godine emitovala američka TV kuća CBS.

Nakon višegodišnjih ispitivanja i na desetine različitih ogleda, u Plantažama je osmišljena nova tehnologija vinifikacije i 1993. na tržištu se pojavio vranac neobičnog imena – „Pro Corde“. Za srce.

Plantaže su bile jedina vinarska kuća na svijetu, koja je naučna istraživanja, zaokružila konkretnim vinom.

## WINE<sup>from</sup> HEART

Extensive research, based on the argument of Professor Serge Renaud from Bordeaux that the percentage of the coronary diseases is dramatically lower in the French wine regions, where the consumption of wine is significantly higher, brought the first results in mid-eighties of the last century. Several French institutes came to a similar conclusion: moderate consumption of wine has positive health effects on human body.

A scientific study, published in 1980, which confirms the healing effects of wine, was the first-class news in the scientific world. In 1991, the whole story got its title-French Paradox-named after the show about the medicinal properties of wine, broadcasted by the American TV network CBS in the same year.

After multi-annual research and dozens of different experiments, a new vinification technology was designed in Plantaže and in 1993. Vranac of an unusual name –Pro Corde-appeared in the market. For the heart.

Plantaže was the only winery in the world which made a single wine upon the scientific research.





## CRNOGORSKI VAL (EXTRA SUVO)

BIJELO PJENUŠAVO SUVO VINO

**KARAKTERISTIKE:** Pjenušavo bijelo vino, proizvedeno klasičnom (šampanjskom) metodom naknadne fermentacije u boci. Riječ je o jedinstvenom pjenušavom vinu, jer nastaje kao autentičan Cuvée (kupaža) šardonea i autohtone crnogorske bijele sorte Krstač. Vino je kristalno čiste žuto boje sa zlatnim odsjajem. Veoma pitko i na ukusu svježe. Elegantly izbalansirano, harmoničnog ukusa i diskretno zaokruženog mirisa.

PROCENAT ALKOHOLA: 12.2 % Vol.

TEMPERATURA SERVIRANJA: 6-8°C

**UZ HRANU:** Ekstra suvo vino se preporučuje kao aperitiv jer sadrži manju količinu neprevrelog šećera.

PAKOVANJE: 0,75l



## MONTENEGRIN VAL (EXTRA DRY)

WHITE DRY SPARKLING WINE

**Characteristics:** Sparkling white wine, made by traditional (champenoise) method of secondary fermentation in the bottle. This is unique sparkling wine because it comes as the authentic Cuvée (blend) of Chardonnay and autochthonous Montenegrin white variety Krstač. It is crystal clear yellow color with gold reflection. It is very potable and fresh on taste. It is elegant, harmonious and well-balanced on taste and with discreetly rounded smell.

Alcohol content: 12.2 % Vol.

Serving temperature: 6 – 8°C

**Matching with food:** Extra dry wine can be served as an aperitif since it contains a small quantity of residual sugar.

PACKAGING: 0,75l

## CRNOGORSKI VAL (POLUSUVO)

BIJELO PJENUŠAVO POLUSUVO VINO

**KARAKTERISTIKE:** Nastaje kao autentičan Cuvée (kupaža) šardonea i autohtone crnogorske bijele sorte Krstač – koja se gaji samo u vinogradu na Čemovskom polju. Vino je kristalno čiste žuto boje sa zlatnim odsjajem. Veoma pitko i na ukusu svježe. Elegantly izbalansirano, harmoničnog ukusa i diskretno zaokruženog mirisa.

PROCENAT ALKOHOLA: 12.2 % Vol.

TEMPERATURA SERVIRANJA: 6-8°C

**UZ HRANU:** Kao aperitiv ili na kraju obroka, uz desert ili zrele sireve.

PAKOVANJE: 0,75l



## MONTENEGRIN VAL (SEMI DRY)

WHITE SEMI DRY SPARKLING WINE

**Characteristics:** It comes as an authentic Cuvée (blend) of Chardonnay and autochthonous Montenegrin white variety Krstač – it grows only in vineyard of Čemovsko polje.

Wine has crystal clear yellow color with gold reflection. It is very potable and fresh on taste. It is elegant, harmonious and well-balanced on taste and with discreetly rounded smell.

Alcohol content: 12.2 % Vol.

Serving temperature: 6 – 8°C

**Matching with food:** As aperitif or at the end of the meal, with desserts or hard cheese.

PACKAGING: 0,75l

## CRNOGORSKI ROSE VAL

ROZE PJENUŠAVO POLUSUVO VINO

**KARAKTERISTIKE:** Pjenušavo vino rose. Nastaje kao kupaz sorta caberne sauvignon i Grenache. Proizvedeno klasičnom (šampanjskom) metodom naknadne fermentacije u boci. Vino je svijetlo ružičaste boje sa bakarnim odsjajem. Izrazito voćno, sa dominantnim aromama jagode i maline. Elegantly izbalansirano, svježe i kremasto.

PROCENAT ALKOHOLA: 12.50 % Vol.

TEMPERATURA SERVIRANJA: 6-8°C

**UZ HRANU:** Preporučuje se kao aperitiv, ali i gaji poseban afinitet ka suhomesnatom i dimljenom mesu, ribljim paštetama, salatama. Odlično je i u kombinaciji sa ribljom paštetom i karpacom od gambora. Idealan pratilac blago kremastih kolača od jagode ili maline,

PAKOVANJE: 0,75l



## CRNOGORSKI ROSE VAL

ROSE SEMI DRY SPARKLING WINE

**Characteristics:** Sparkling rose wine. It is a blend of the grape varieties Cabernet Sauvignon and Grenache. It is made by the classical (Champagne) method of the second fermentation in the bottle. The wine is light pink with the copper-like reflection. It is very fruity with prevailing aromas of strawberry and raspberry. Elegantly balanced, fresh and creamy.

Alcohol content: 12.50% Vol.

Serving temperature: 6-8°C

**Matching with food:** It is recommended as an aperitif and also matches perfectly with dried and smoked meat, fish pattes and salads. It also goes superbly well with a fish patte and shrimp carpaccio. It is ideal with the lightly creamy pastries with strawberries or raspberries.

PACKAGING: 0,75l



## PRO ANIMA CHARDONNAY SAUVIGNON

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Autentična kupaža internacionalnih bijelih sorti šardone i sovinjon blan. Boja je zlatnožuta sa zelenkastim odsjajem. Osjećaju se prefinjene voćne arome u kojima se jasno prepoznaju ananas, citrusi i zrele kruške sa začinskim tonovima u pozadini. Na ukusu izbalansirano, mekano i kompleksno. Izuzetan spoj svježine i elegancije sa pikantnim notama svježeg đumbira.

PROCENAT ALKOHOLA: 13.8 % Vol.

TEMPERATURA SERVIRANJA: 8-10°C

**UZ HRANU:** Idealan pratilac morske i riječne plemenite ribe, jela od ćuretine i piletine, kao i specijaliteta od teletine sa raznim prelivima.

PAKOVANJE: 0,75l



## PRO ANIMA CHARDONNAY SAUVIGNON

PREMIUM DRY WHITE WINE

**Characteristics:** Authentic Cuvee of international white varieties Chardonnay and Sauvignon Blanc. It is gold - yellow color with greenish reflection. The subtle fruity aromas of pineapple, citrus fruit and ripe pears with spicy notes in the background. It is balanced, soft and complex on taste. It is exquisite synergy of freshness and elegance with spicy notes of fresh ginger.

Alcohol content: 13.8 % Vol.

Serving temperature: 8 - 10 °C

**Matching with food:** It goes well with sea and river high quality fish, turkey and chicken dishes, as well as veal specialties with various sauces.

PACKAGING: 0,75l

## PRO ANIMA PINOT BLANC

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Bijelo vino proizvedeno od pažljivo, ručno biranih grozdova sorte pino blana. Berba je obavljena u ranim jutarnjim časovima što doprinosi očuvanju sortnih aroma citrusa i ananasa, sa delikatnim začinskim tonovima koji nagovještavaju izuzetan spoj svježine i elegancije. Boja je zlatno žuta sa zelenkastim odsjajem. Ukus harmoničan, pun, bogat lijepim kiselinama, prijatne završnice i svježine.

PROCENAT ALKOHOLA: 13.8 % Vol.

TEMPERATURA SERVIRANJA: 18-10°C

**UZ HRANU:** Idealan pratilac morske i riječne plemenite ribe, jela od ćuretine i piletine, kao i specijaliteta od teletine sa raznim prelivima.

PAKOVANJE: 0,75l



## PRO ANIMA PINOT BLANC

PREMIUM DRY WHITE WINE

**Characteristics:** White wine made of carefully, manually selected bunches of Pinot Blanc. The harvest has been done in early morning hours which contributed to preserving of the varietal flavours of citrus and pineapple, prevailing with delicate, spicy notes that give a hint of the exquisite combination of freshness and elegance. It is gold yellow color with greenish reflection. It is harmonious and full on taste, with rich good acids, pleasant freshness and aftertaste.

Alcohol content: 13.8 % Vol.

Serving temperature: 18 - 10 °C

**Matching with food:** It goes well with sea and river high quality fish, turkey and chicken dishes, as well as veal specialties with various sauces.

PACKAGING: 0,75l

## CRNOGORSKA MALVAZIJA

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** Stvoreno je od grožđa sorte malvasia aromatic. Vino je svijetlo žute boje sa zelenkastim odsjajem. Ima izražen cvjetno-voćni aromatski kompleks, sa intenzivnim i kompleksnim aromama cvijeta zove, bagrema, tropskog i citrusnog voća. Ukus pun i postojan, bogat slatkim tonovima breskve i kajsije sa dugom završnicom osvježavajuće limete.

PROCENAT ALKOHOLA: 12.50 % Vol.

TEMPERATURA SERVIRANJA: 10-12°C

**UZ HRANU:** Preporučuje se uz mlađe sireve, lagana predjela, pečurke, jela s tjesteninom, rižota sa laganijom i kremastom teksturom. Savršeni pratilac morske i riječne plemenite ribe, jela na bazi ćuretine i piletine, kao i specijaliteta od teletine u bijelim sosevima.

PAKOVANJE: 0,75l



## CRNOGORSKA MALVAZIJA

PREMIUM DRY WHITE WINE

**Characteristics:** Made of the grape variety called Malvasia Aromatica. The wine is light yellow with greenish reflection. It has a distinctive floral-fruity aromatic complex with the intense, complex aromas of the elder flower, acacia, tropical and citrus fruits. On taste it is full and stable, rich with sweet tones of peaches and apricots with long aftertaste of refreshing lime.

Alcohol content: 12.50% Vol.

Serving temperature: 10 - 12 °C

**Matching with food:** It is recommended with younger cheese, light appetizers, mushrooms, pasta dishes, risotto with lighter and creamy texture. It is a perfect match with sea and freshwater noble fish, turkey and poultry dishes and veal specialties with white sauces.

PACKAGING: 0,75l



# LUČA

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** *Vino proizvedeno od sorti pino blana, šardonea i sovinjon blana. Luča je vino izrazito elegantne strukture, protkane intenzivnim mineralnim aromama, jedinstvenog stila i zavodljivog ukusa u čijoj završnici dominiraju tonovi breskve, ananasa i citrusa. Kompleksno, energično i elegantno – ovo je vino koje će svoju svježinu čuvati godinama, stalno dobijajući na dubini mirisa i ukusa.*

PROCENAT ALKOHOLA: 14 % Vol.

TEMPERATURA SERVIRANJA: 10-12°C

**UZ HRANU:** *Uz sireve sa bijelim pljesnima, lagana predjela, pečurke, tjestenine, rižota. Savršeni pratilac morske i riječne plemenite ribe, jela na bazi čuretine, piletine i specijaliteta od teletine u bijelim sosovima.*

PAKOVANJE: 0,75l



## LUČA

PREMIUM DRY WHITE WINE

**Characteristics:** *Wine from varieties Pinot Blanc, Chardonnay and Sauvignon Blanc. Luča is a wine of elegant structure, interwoven with intense mineral flavors, unique style and seductive taste in finish where peach, pineapple and citrus tones dominate. Complex, energetic and elegant – this is the wine that will keep its crispness for years, gaining permanently on the depth of aromas and flavours.*

Alcohol content: 14% Vol.

Serving temperature: 10 -12 °C

**Matching with food:** *With mold, white cheese, light appetizers, mushrooms, pastas, risottos. It is perfectly matched with sea and river high quality fish, dishes based on turkey, chicken and veal specialities in white sauces.*

PACKAGING: 0,75l

# CHARDONNAY BARRIQUE

VRHUNSKO SUVO BIJELO VINO

**KARAKTERISTIKE:** *Vino od grožđa sorte šardone, iz probirane berbe i u strogo ograničenoj količini – odležavalo je godinu dana u najboljim francuskim baricima. Svjetlo slamnato žute boje, sa aromama zelene jabuke, kruške i ananasa, uz tonove vanile, marzipana i badema, koji potiču iz drveta. Zaokruženog je i punog ukusa; pitko, sa izraženom dubinom i sa veoma elegantnom, osvježavajućom završnicom sa finim, diskretnim notama grejpruta.*

PROCENAT ALKOHOLA: 13.84 % Vol.

TEMPERATURA SERVIRANJA: 8-10°C

**UZ HRANU:** *Predjela od ribe, plodovi mora, rižota, pikantne čorbe, paste i bijela mesa sa prelivima, masnija riba, piletina, čuretina, teletina i jela sa šampinjoniima.*

PAKOVANJE: 0,75l



## CHARDONNAY BARRIQUE

PREMIUM DRY WHITE WINE

**Characteristics:** *Wine from variety Chardonnay, from selected harvest and in strictly limited quantities – aged one year in the best French barriques. It is light straw yellow color, with aromas of green apple, pear and pineapple, with tones of vanilla, marzipan and almonds, originating from the oak. Rounded and full on taste, potable, with the expressed depth and very elegant, refreshing finish with the fine grapefruit notes.*

Alcohol content: 13.84% Vol.

Serving temperature: 8 -10 °C

**Matching with food:** *Fish appetizers, seafood, risottos, piquant chowders, pastas and white meats with sauces, fatty fish, chicken, turkey, veal and mushroom dishes.*

PACKAGING: 0,75l

# EPOHA

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** *Vino proizvedeno od sorti Cabernet Sauvignon i Merlot. Epoha predstavlja kompleksno, snažno i moderno vino rubin crvene boje. Miris višeslojan, dominiraju ažemaste arome crnog i plavog voća, protkane začinskim tonovima slatkog korjena uz nagovještaj crne čokolade i kafe. Na ukusu elegantno, kompleksno i puno sa mekanim taninima, prijatnih kisjelina.*

PROCENAT ALKOHOLA: 14.5 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

**UZ HRANU:** *Preporučuje se uz pikantnu hranu, jela od crvenog mesa, divljač, teletina u sosu, juneci biftek na grilu, tuna steak s jakim začинима ili pikantnim prelivom od bibera. Ljepo se slaze sa tvrdim sirevima koji u sebi imaju začinsko bilje.*

PAKOVANJE: 0,75l



## EPOHA

PREMIUM DRY RED WINE

**Characteristics:** *Made of the grape varieties Cabernet Sauvignon and Merlot. Epoha represents a complex, full bodied and modern wine of red ruby colour. A multi-layered nose with prevailing jammy aromas of black and blue fruit, interwoven with spicy tones of licorice with the hint of dark chocolate and coffee.*

*On taste it is elegant, complex and mouth -filling with soft tannins and pleasant acids.*

Alcohol content: 14.5 % Vol.

Serving temperature: 16 -18 °C

**Matching with food:** *It is recommended with piquant food, red meat dishes, game meat, veal in sauce, grilled young beef steak, tuna steak with strong spices or piquant black pepper dressing. It matches nicely with hard cheese, containing spicy herbs.*

PACKAGING: 0,75l



# VLADIKA

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Vino u kome dominira vranac koji sa kaberne sovinjonom i merlotom, predstavlja kompleksno, snažno i moderno vino, koje je odležalo u najboljim hrastovim sudovima. U veoma dugoj i postojanoj završnici, raskošni voćni okvir sačinjen od tonova kupina, borovnica, brusnica i šljiva, prožet je nijansama kafe, duvana i zemlje. Snažnog karaktera, duboko, postojano i skladno. Vino ima veliki potencijal za dalji razvoj i odležavanje.

PROCENAT ALKOHOLA: 14.32 % Vol.

TEMPERATURA SERVIRANJA: 16-18°C

**UZ HRANU:** Sve varijante bifteka, roštilj, dinstano i prženo crveno meso, jagnjetina, teletina, meso pripremano u crvenom sosu, jače začinjene pašte.

PAKOVANJE: 0,75l



## VLADIKA

PREMIUM DRY RED WINE

**Characteristics:** Wine, dominated by Vranac which represents in the blend with Cabernet Sauvignon and Merlot a complex, strong and modern wine that aged in the best oak barrels. In a very long and stable finish, the luxurious fruity frame, consisting of the tones of blackberry, blueberry, cranberry and plums, interlaced with the traces of coffee, tobacco and earth. Powerful character, deep, stable and harmonious. This wine has a very great potential for further evolution and aging.

Alcohol content: 14.32% Vol.

Serving temperature: 16-18°C

**Matching with food:** All variations of beefsteak, barbecue, steamed and fried red meat, lamb, veal, meat prepared in a red sauce, spicy pastas.

PACKAGING: 0,75l

# VRANAC BARRIQUE

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Grožđe za ovo vino potiče sa najboljih vinograda Cernovskog polja. Godinu dana odležavalo je u baricima. Spoj vranca i hrasta predstavlja savršenu harmoniju mirisa i ukusa. Vino je tamno crvene boje sa purpurnim nijansama. Prepoznatljiv je miris kupina i borovnica, uz tonove zrelih višanja i šljiva i blage vanilinske nijanse u pozadini. Zaokruženo, puno, mekano i dugotrajno. U ovom vinu osjetićete i arome blago nagorjele hrastovine, a u finišu nijanse karamela i dima.

PROCENAT ALKOHOLA: 14.54 % Vol.

TEMPERATURA SERVIRANJA: 18-20°C

**UZ HRANU:** Snažna, masnija i dobro začinjena jela od crvenog mesa, divljač, pršut i zreli masni sirevi.

PAKOVANJE: 0,75l



## VRANAC BARRIQUE

PREMIUM DRY RED WINE

**Characteristics:** The grapes for this wine originate from the best plots of Cernovsko polje. It aged for one year in barriques. The combination of Vranac and oak makes the perfect harmony of scents and taste. It has dark dark red color with purple hues. It is recognizable scents of blackberry and blueberry, with notes of ripe cherries and plums and gentle vanilla tones in the background. Rounded, good mouthfeel, soft and long lasting. The mild notes of toasted oak and aromas of caramel and smoke are present in the finish.

Alcohol content: 14.54% Vol.

Serving temperature: 18-20°C

**Matching with food:** Strong, fatty and well-flavored red meat dishes, game, prosciutto and a ripe fatty cheese.

PACKAGING: 0,75l

# MEDUN

PRIRODNO SLATKO VINO

**KARAKTERISTIKE:** Slatki izazov vranca. Prirodno slatko vino, tamno rubin crvene boje, proizvedeno od djelimično prosušenog grožđa sorte vranac iz kasne berbe i u strogo ograničenim količinama. Ovo je vino izuzetne punoće, zaokruženo i vrlo bogatog bukeja, u kojem se prepliću mirisi i ukusi čokolade, kafe, suvih višanja, smokava i suvog crnog grožđa. Ima veoma upečatljivu i toplu čokoladnu završnicu. Vino koje osvaja.

PROCENAT ALKOHOLA: 15.41 % Vol.

TEMPERATURA SERVIRANJA: 15-18°C

**UZ HRANU:** Kao dižestiv ili uz bogate čokoladne deserte.

PAKOVANJE: 0,5l



## MEDUN

NATURAL SWEET WINE

**Characteristics:** Sweet challenge of Vranac. Naturally sweet wine, dark red ruby color, produced from partially dried grapes of the variety Vranac, late harvest and in strictly limited quantities. This wine is of exquisite fullness, rounded and very rich bouquet, with intertwined flavors and aromas of chocolate, coffee, dried sour cherries, dried figs and black grape raisins. It has a very impressive and hot chocolate finish. A wine that conquers all of the senses.

Alcohol content: 15.41% Vol.

Serving temperature: 15-18°C

**Matching with food:** As a digestif or with rich chocolate desserts.

PACKAGING: 0,5l





## VRANAC RESERVE

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Bogato, ekstraktivno, puno, zrelo vino baršunastih tanina, sa mirisima i ukusima tamnog šumskog voća i potpuno razvijenim sekundarnim i tercijalnim aromama, među kojima se prepoznaju suve smokve, suve šljive, crna čokolada i svježe mljevena kafa. Sa punim pravom se svrstava u red velikih, zrelih i raskošnih vina. Ovo je vranac u punom sjaju i maksimalan izraz vinograda i terora u Čemovskom polju, koji se proizvodi samo u najboljim berbama.

PROCENAT ALKOHOLA: 13.93 % Vol.

TEMPERATURA SERVIRANJA: 18-20° C

**UZ HRANU:** Može se piti tokom cijelog obroka, a najbolje uz biftek, svinjsko meso, pršut, dimljena mesa, plemenite polutvrde i sireve sa plemenitom pljesni čokoladne slatkiše.

PAKOVANJE: 0,75l



## VRANAC RESERVE

PREMIUM DRY RED WINE

**Characteristics:** Rich, extracted, full bodied, mature wine of the velvety tannins, with the aromas and flavours of dark forest fruit, completely developed secondary and tertiary flavours and the most recognisable are dried figs, prunes, dark chocolate and freshly ground coffee. Rightfully ranks among the big, ripe and rich wine. This is a Vranac in its full glory and a maximum expression of vineyards and terroir on the Čemovsko polje, that is produced only from the best vintages.

Alcohol content: 13.93% Vol.

Serving temperature: 18-20° C

**Matching with food:** It can be used during the whole meal, but it is best with beefsteak, pork, prosciutto, smoked meat, noble, semi-fat hard and moldy cheeses, chocolate delicacies.

PACKAGING: 0,75l

## PREMIJER

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** Premijer je odabrana kupaža najboljih rezervi vranca iz podruma Plantaže. Odležava najmanje četiri godine u inoks sudu i drvenim bačvama, a zatim u flaši još tri godine gdje dodatno razvija izuzetnu kompleksnost i eleganciju velikog vina. Elegantno, izbalansirano vino, bogatog, sočnog ukusa crnih ribizli i suvih šljiva, zaokruženo finim slatkastim vanilskim tonom. Razvijen i bogat buke, bogastvo i prefinjenost ukusa i mirisa jednog velikog vina.

PROCENAT ALKOHOLA: 14.58 % Vol.

TEMPERATURA SERVIRANJA: 18-20° C

**UZ HRANU:** Plemeniti zreli polumasni sirevi, pršut i deserti od čokolade i oraha.

PAKOVANJE: 0,75l



## PREMIJER

PREMIUM DRY RED WINE

**Characteristics:** Selected blend of the best reserves of Vranac from the cellar Plantaže. Aged for at least four years in inox tanks and in oak barrels, and then in bottle for three more years where it additionally develops remarkable complexity and elegance of great wine. Elegant, well-balanced wine, luxurious, luscious taste of black currants and prunes, rounded with fine sweet vanilla notes. Developed and rich bouquet; abundance and subtlety of taste and scent of one great wine.

Alcohol content: 14.58% Vol.

Serving temperature: 18-20° C

**Matching with food:** noble, ripe semi-fat cheeses, prosciutto and desserts of chocolate and walnuts.

PACKAGING: 0,75l

## STARI PODRUM CABERNET SAUVIGNON

VRHUNSKO SUVO CRVENO VINO

**KARAKTERISTIKE:** 100% Cabernet Sauvignon sa mikrolokaliteta Sijčanič. Odlično grožđe sa redukovanim prinosom, pažljiva prerada i 4 godine sazrijevanja čine ovo vino dostojnim nastavkom serije Stari podrum. Vino je intezivne rubin crvene boje. Dubok višeslojan miris sa zrelim crnim ribizlama, borovnicama i kupinama, prožeto notama nagne, crne čokolade, kafe i kedrovine. Na nepcu sočno i puno, sa prijatnim ukusom suve šljive, borovnice i blagim dodirrom začinskih tonova. Dobro izbalansirano, sa živom kisjelinom i dugom voćnom završnicom.

PROCENAT ALKOHOLA: 14,5 % Vol.

TEMPERATURA SERVIRANJA: 16-18° C

**UZ HRANU:** Jela od teletine, junetine i jagnjetine ispod sača ili dinstanim mesom spremljenim sa kremastim sosevima ili sa začinama kao što su ruzmarin, bosiljak i majčina dušica.

PAKOVANJE: 0,75l



## STARI PODRUM CABERNET SAUVIGNON

PREMIUM DRY RED WINE

**Characteristics:** 100% Cabernet Sauvignon from the microlocality Sijčanič. Excellent grapes with reduced yield, careful processing and 4 years of aging make this wine a dignified follower of the Stari podrum lot. The wine is of intense, red ruby colour. A deep, multi-layered fragrance with mature, black currants, blueberries and blackberries, interlaced with the notes of mint, dark chocolate, coffee and cedar. Succulent and full on palate with pleasant taste of prunes, blueberry and mild touch of spicy tones. Well balanced with crisp acid and long, fruity aftertaste.

Alcohol content: 14,5% Vol.

Serving temperature: 16-18° C

**Matching with food:** prepared with veal, young beef and lamb in the traditional 'sač' or with the stewed meat, prepared with creamy sauces or spices, such as: rosemary, basil and thyme.

PACKAGING: 0,75l





# RAKIJE/BRANDY

## CRNOGORSKA LOZOVA RAKIJA

PRIRODNA RAKIJA

PROCENAT ALKOHOLA: 47 % Vol.

TEMPERATURA SERVIRANJA:  
4-5°C

PAKOVANJE: 1l

NATURAL BRANDY

ALCOHOL CONTENT: 47% Vol.

SERVING TEMPERATURE: 4 -5 °C

PACKAGING: 1l



## CRNOGORSKI PRVIJENAC

PRIRODNA RAKIJA

PROCENAT ALKOHOLA: 50 % Vol.

TEMPERATURA SERVIRANJA:  
4-6°C

PAKOVANJE: 1l

NATURAL BRANDY

ALCOHOL CONTENT: 50% Vol.

SERVING TEMPERATURE: 4 -6 °C

PACKAGING: 1l



## KRUNA

PRIRODNA RAKIJA

PROCENAT ALKOHOLA: 50 % Vol.

TEMPERATURA SERVIRANJA:  
5-7°C

PAKOVANJE: 0,75 l

NATURAL BRANDY

ALCOHOL CONTENT: 50% Vol.

SERVING TEMPERATURE: 5 -7°C

PACKAGING: 0,75l



## BRESKVA

VOĆNA RAKIJA

PROCENAT ALKOHOLA: 40 % Vol.

TEMPERATURA SERVIRANJA:  
5-7°C

PAKOVANJE: 0,70l

FRUIT BRANDY

ALCOHOL CONTENT: 40% Vol.

SERVING TEMPERATURE: 5 -7°C

PACKAGING: 0,70l



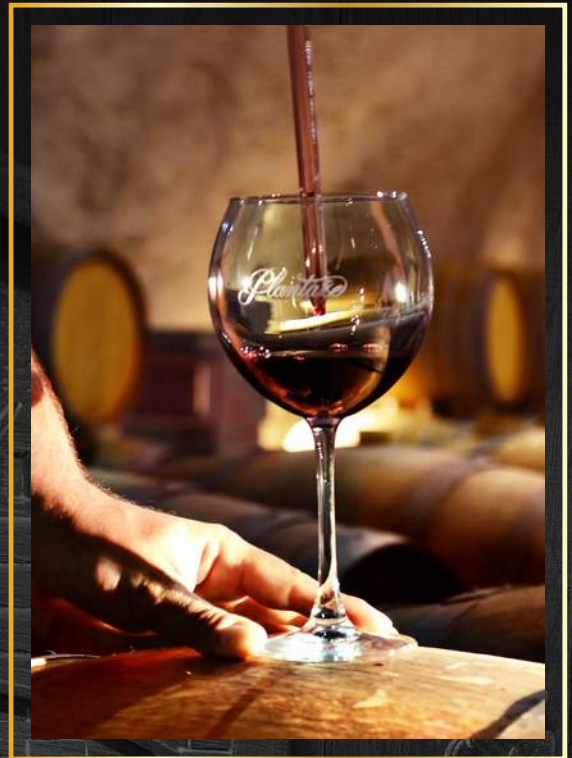


## VINSKI PUT

Vinski putevi, najčešće, obuhvataju staze i predjele, kulturu i običaje, vino i gastronomiju u određenom vinskom regionu. Rijetkost je, međutim, da čitavo jedno podneblje doživite u okviru samo jedne vinarske kuće, a upravo to vam omogućava specijalni program vinskog turizma "VINSKI PUT", koji organizuje vinarija "13 jul Plantaže".

U okviru različitih tematskih programa, vodimo vas kroz tri različita podruma, kroz vinoteke i restorane "Plantaža" – kroz autentičan svijet mirisa i ukusa crnogorskog podneblja. Doživite impresivni ambijent jedinstvenog vinskog podruma u Evropi, uživajući u nezaboravnim mirisima i ukusima - u "bukeu" našeg podneblja. Izaberite program posjete, otkrijte autentičan svijet naših autohtonih sorti vinove loze i vina, našu posvećenost, tradiciju, našu filozofiju vina i zaplovite kroz more našeg vinograda na nepreglednom Ćemovskom polju u kojem caruje vranac – nacionalni ponos Crne Gore.

Kontakti za zakazivanje posjeta:  
Sektor za Vinski turizam  
020 444 125 ; 067 099 099 i  
visit@plantaze.com

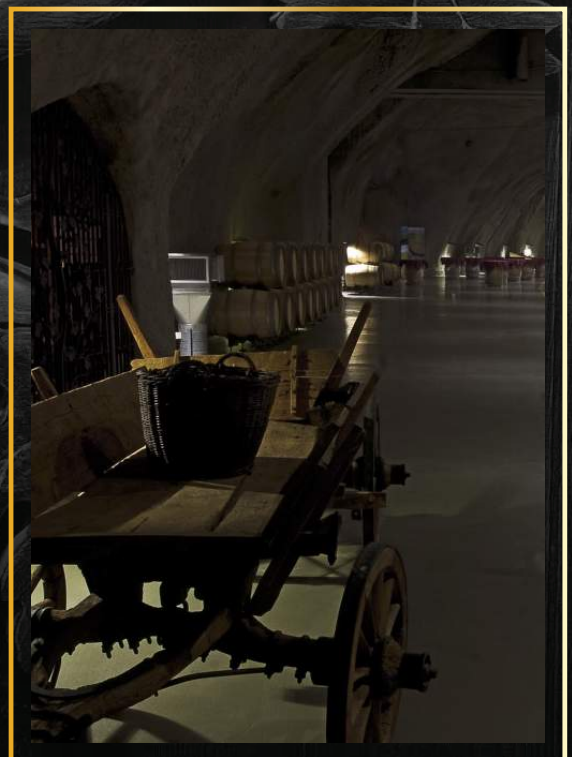


## WINE ROUTE

*Wine routes, most commonly, include paths and areas, culture and customs, wine and gastronomy in a specific wine region. It is a rarity, however, that entire area is experienced within only one winery, and this is exactly provided by special program of wine WINE ROUTE, organized by winery 13.jul Plantaže*

*Through different thematic programs, we take you through three different cellars, wine boutique and restaurants of Plantaže – through one authentic world of aromas and flavors of the Montenegrin area. Feel the impressive ambience of the unique wine cellar in Europe, enjoying an unforgettable scents and tastes – in "bouquet" of our region. Choose the visit programme, discover the authentic world of our autochthonous varieties of grapevine, our commitment, tradition, our wine philosophy and sail the sea of our vineyard in the immense Ćemovsko polje, reigned by the Vranac – the national pride of Montenegro.*

The contact for the visit booking:  
Wine Tourism Sector  
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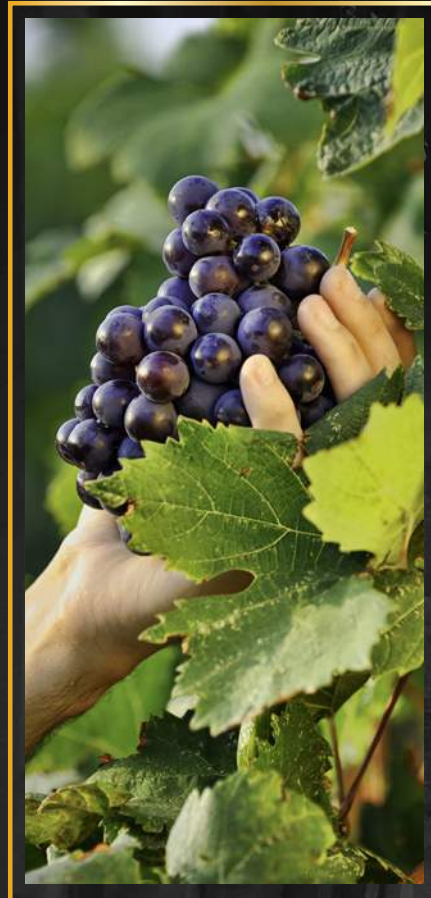
# Plantaže

## THE WINES WORTH BELIEVING IN

The Montenegrin company 13. jul Plantaže represents one of the greatest and most important producers of grape, wine, and grape. Today, Plantaže owns and manages the vineyard covering 2 310 ha, with three wine cellars with the capacity of 310 000 hl, nursery of rootstocks on 40 ha, peach plantation covering 85ha, fish pond producing 100t of California trout annually, as well as different retail and catering facilities. The company performs in accordance with the International Standards of quality ISO 9001, 14001, 2200 and HACCP, with the annual production about 22 million kilos of wine grapes, launching cc 17 million bottles into the markets and cc 2000 tons of the grapes for fresh consumption into more than 35 countries worldwide.

The wines of Plantaže have won more than 800 awards at wine contests, competitions and fairs worldwide.

Nowdays, Plantaže has been one of the most successful Montenegrin companies ever and it's 661 employees follow not only a half of the century tradition of "Plantaže", but also one thousand long Montenegrin tradition of viticulture and wine making. It devotes its greatest attention to Montenegrin autochthonous grape varieties and authentic Montenegrin wine, expressing the Montenegrin culture and the spirit of a really unique viticulture and winemaking terroir.



## THE SECRET OF ČEMOVSKO POLJE

Vineyard Čemovsko polje is located southeast from Podgorica, between the rivers Morača and Cijevna. It covers the area of 2,320ha which makes it the largest vineyard in Europe in a single complex with more than 11.5 million vine plants. Vineyard is located on the plateau with the altitude, ranging from only 45 to 70 meters, surrounded by range of limestone hills, which defined it as karst valley with extremely hot and dry summers and winters only slightly cooler than the coastal zone. The precipitation amounts only about 1.600 ml of water residue per month.

Extremely small precipitation and significant number of sunny days, complete the image of this region all in the colors and sounds of hot summer. Another challenge this vineyard faces is the soil, hard and skeletal, made of limestone scattered with sand and gravel, with many polished pebbles. It is from this epic battle of the vines and the rock that our authentic wines of the unique, luscious bouquet originate, testifying of the distinctiveness of the vineyard they come from.



## THE POWER OF TERROIR

Wines of the company Plantaže testify of unique Montenegrin area, located among the Adriatic Sea and Lake Skadar and high mountains, the location that provides conditions for creation of authentic, unique and opulent wines.

Generally, Montenegrin viticultural region is located on the southernmost part of the Adriatic coast, so the proximity greatly influences microclimate of Čemovsko polje. The impact of the Adriatic climate spread across the wide valley of the river Bojana as far as Podgorica and our vineyards in its vicinity.

We believe that the wines are "the children of the terroir", their character and quality originating directly from the vineyard. That is why we have been committed to the production of wines which may express their origin to its full extent. Thus, everything we do in the vineyards and in the cellars, we do with great respect towards our land, our vineyards and the grapes the vines give us.

This is the reason why we have managed to craft the best Montenegrin wines for over fifty years – the wines of distinctive character with powerful hallmark of our region.



# Plantaže

## MONTENEGRIN AUTOCHTHONOUS VARIETIES

*Thanks to the extraordinary area, soil composition and favourable position, both autochthonous grape varieties - Vranac and Krstač as well as the international, famous grape varieties such as: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Negro Amaro, Marselan, Petit Verdot, etc, have been successfully grown in the vineyards of Plantaže.*

*Vranac is an ancient Montenegrin variety and its real origin is hidden deep in history. Vranac is the prince of the magnificent royalty of wines in Ćemovsko polje. It is our viticultural and national pride and accordingly is covering even 70% of the vineyards.*

*Krstač is grown on the micro locality of Nikolj Crkva, and all attempts to grown in other world areas failed. The cluster is the medium size, compact, resembling the cross after which it got its name. Plantaže is the only winery in the world growing Krstac and producing the wine with the same name.*



## TREASURY OF WINES

*Primary production is organized in the wine cellar Ćemovsko polje, with the state-of-the-art equipment and application of the latest technological achievements. The oldest cellar - Lješko polje, is transformed into the cellar for the aging of special lots of wine, as well as for the experimental vinification.*

*The old military airport was transformed into an impressive wine treasury in 2007, based on chateau concept, as the cellar is located in the middle of the vineyard, in the same soil, in the same rock where the vine was born. The cellar is built at the average depth of over 30 meters below the ground level. It has the form of a spiritual tunnel, 356 meters long, of average width 13,5m and height 7 meters. Humidity - 70 to 80%.*

*It is in the impressive space, covering 7,000m<sup>2</sup> that the wine has been tended in the wooden barrels, in the perfect climatic and technological conditions. In the wooden barrels 2 million liters of wine have been stored, lying down and aging.*





# Plantaže

## WINES THAT WON THE WORLD

Plantaže exports wines to 43 countries of the world with the sales of about 14,5 million of bottles or about 60% of the total annual production. From Far East, via Central Europe to Far West, Plantaže is one of the few companies in the world, the wines of which may be found in almost all continents. Besides their share in big trade chains worldwide, Plantaže wines are present in the wine list of some of the most exclusive world restaurants.



**NEW YORK**  
Empire steakhouse  
Buttery garden

**WARSAW**  
Sofra

**MOSCOW**  
Tesla

**WIEN**  
Dubrovnik

**SHANGHAI**  
Shang ri

**YI WU**  
Best western  
hotel

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