



Prokupac

Prokupac is an old Serbian native variety, indigenous to our region. Many winemakers, faithful to the Serbian tradition have been renewing this variety thus contributing to and developing the domestic wine identity.

Character

Virtus Winery's Prokupac is wine of deep red colour, with the aroma of ripe red fruit, complemented with the aromas of cherry liqueur and cocoa with specific mineral notes characteristic for our 'territory.' The taste is fruity, soft, with pronounced sweet tannins, well fitted to this elegant and fine balanced wine, while the aging of a part of this wine in oak barriques has contributed to its elongated finish.

Food matches for Prokupac include:

Red meats, game, roast lamb.

Serving temperature:

16-18 °C





Prokupac

TECHNICAL DATA

2013

The name of wine	Virtus Prokupac
Wine type	Dry red varietal wine
Varietal composition	100% Prokupac
Fermentation	Wooden barrel, 23-28°C
Aging	20% barrique 225l, 80% Inox
Alcohol	12.0 % vol
Sugar	1.05 g/l
Acid	4.59 g/l

Bottle

Bottle type	Bordolese Europea oberband cuvee
Volume	0.75 l
Gross weight	1.32 kg
Net weight	0.56 kg
Bottle dimension	31.6x7.53 cm
Plug type	Agglomerate Diam 5
Caps type	Polilaminate

Box

Box type	Five-layer corrugated cardboard
Capacity	6 bottles
Gross weight	8.3 kg
Net weight	0.39 kg
Box dimensions	33.3x25.5x17.5 cm

Pallet

Pallet type	Euro-pallets (80x120 cm)
Capacity	77 boxes
Gross weight	660 kg

