

Tenuta Est is a small, low-intervention winery in the Timok Valley of far eastern Serbia, run by young winemaker Marko Obradović. Born and raised in Bologna, he discovered this forgotten historic region almost by accident and returned to plant vineyards in the village of Smedovac in 2018. Farming is organic in practice, and in the cellar fermentations are spontaneous with native yeasts, no filtration, and only neutral vessels when needed. The vineyards are a mix of local varieties like Prokupac and Crna Tamjanika alongside classic grapes such as Chardonnay and Riesling. Together with a handful of neighbouring growers, he is part of the quiet revival of one of the Balkans' oldest wine regions.

TENUTA EST MAJOR



VARIETALS: CABERNAT SAUVIGNON, CABERNET FRANC, MERLOT

- VINTAGE: 2019
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
- Density & Yield: 4.500 vines/ha, 1kg/vine
- Annual Production: only produced in 2019
- Alcohol: 14.5%
- Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rainfall.

Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2 km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt.

- Farming: Practicing Organic: viticulture with no irrigation and no herbicide.

- Vinification: The grapes were harvested within the same week, at the beginning of October 2019, and

underwent spontaneous co-fermentation in open stain-

less-steel vats. Once fermentation was complete, the wine was transferred to used French oak barriques, where it aged for two years. After the aging period, the wine was bottled without fining or filtration.

- Analytical data:

Alcohol: 14,5 % vol Residual sugar: 1,32 g/L Total acidity: 6,04 g/L
pH: 3.52

Tenuta Est **Stara Kupaza**



- Varietals: Field Blend (Prokupac, Blaufrankisch, Zacinjak, Vranac, Crna tamjanika, Pinot Noir, Cabernet Franc, Cabernet sauvignon, Merlot, Chardonnay Riesling)
- Vintage: 2024
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
- Density & Yield: 4.500 vines/ha, 1 kg/vine
- Annual Production: 3,500 bottles
- Alcohol: 14%
- Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rainfall.
- Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt.
- Farming: Practicing Organic: viticulture with no irrigation and no herbicide.
- Vinification: Hand-picked grapes in late September, fermented with indigenous yeasts in open vessels; macerated for a month. Aged for 12 months in a stainless steel tank without clarification and filtration before bottling.

- Analytical data:

Alcohol: 14 % vol Residual sugar: 1,76 g/L Total acidity: 6,21 g/L pH: 3,56

Tenuta Est BIANCO



- Varietals: Chardonnay
- Vintage: 2024
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
- Density & Yield: 4.500 vines/ha, 1 kg/vine
- Annual Production: 2000 bottles
- Alcohol: 13,5%
- Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rainfall.
- Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2 km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt.
- Farming: Practicing Organic: viticulture with no irrigation and no herbicide.
- Vinification: Hand-picked grapes in late August, pressed directly with no maceration. After a brief period of hyper-oxidation, the must was transferred to stainless steel, where spontaneous fermentation began with native yeasts. The wine rested on its fine lees (sur lie), then was racked and bottled unfined and unfiltered.

- Analytical data:

Alcohol: 13,5 % vol Residual sugar: 1,72 g/L Total acidity: 6,05 g/L pH: 3,54

Tenuta Est Stara Ruzica



- Varietals: Field Blend (Prokupac, Blaufrankisch, Zacinjak, Vranac, Crna tamjanika, Pinot Noir, Cabernet Franc, Cabernet sauvignon, Merlot, Chardonnay Riesling)
- Vintage: 2024
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
 - Density & Yield: 4.500 vines/ha, 1 kg/vine
 - Annual Production: 3,500 bottles
 - Alcohol: 14%
- Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rain-fall.
- Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt.
- Farming: Practicing Organic: viticulture with no irrigation and no herbicide.
- Vinification:

Hand-picked grapes in mid-September, directly pressed with no maceration. After a short period of hyper-oxidation, the must was transferred to stainless steel, where spontaneous fermentation occurred with indigenous yeasts. The wine rested on its fine lees (sur lie) and was then bottled unfined and unfiltered.

- Analytical data:

Alcohol: 14 % vol Residual sugar: 1,06 g/L Total acidity: 6,05 g/L pH: 3,48

Tenuta Est Auron



- VARIETALS: MERLOT
- VINTAGE: 2021/22/23
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
- Density & Yield: 5.500 vines/ha, 1,8 kg/vine
- Annual Production: 3000 bottles
- Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rainfall.
- Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2 km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt. irrigation and no herbicide.
- Vinification: Auron consists of the 2021, 2022, and 2023 vintages, each harvested in September and vinified separately with spontaneous fermentation in open-top vessels. Élevage occurred in used 225-L French oak (2021), used 500-L Serbian oak (2022), and stainless steel (2023).
The lots were blended and bottled without fining or filtration."

- Analytical data:

Alcohol: 14,5 % vol Residual sugar: 0.5 g/L Total acidity: 5,97 g/L
pH: 3.47

Tenuta Est Rubor



- VARIETALS: CABERNAT SAUVIGNON
- VINTAGE: 2021/22/23
- Appellation: Rogljevo-Rajac, Negotin Valley, Timok Region, Serbia
- Density & Yield: 5.500 vines/ha, 1,8 kg/vine
 - Annual Production: 1800 bottles
 - Climate: In recent years, temperatures have fluctuated significantly, with summers growing drier and winters experiencing less snow but more rainfall.
 - Terrain: The vineyards are positioned on 150 meters above sea level, south-facing and there are located 2 km from the Timok River. The soil is very different from one vineyard to another but mainly it is a mixture of clay, sand and silt. irrigation and no herbicide.
 - Vinification: Auron consists of the 2021, 2022, and 2023 vintages, each harvested in September and vinified separately with spontaneous fermentation in open-top vessels. Élevage occurred in used 225-L French oak (2021), used 500-L Serbian oak (2022), and stainless steel (2023).

The lots were blended and bottled without fining or filtration.”

- Analytical data:

Alcohol: 14,5 % vol Residual sugar: 0.5 g/L Total acidity: 6,38 g/L
pH: 3.30