

## Quality Red Wines

### Cabernet Sauvignon

The Cabernet Sauvignon from BOVIN is a quality red wine with a brilliant ruby colour. This highly aromatic wine has notes of herbs, blackberry and cherries. The Cabernet Sauvignon from BOVIN goes well with game, pork cutlets, lamb, grilled meats, and is excellent with hard cheeses. The wine should be served at 15-17°C.



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### Alexandar

Alexandar is a superior dry red wine from BOVIN. It is a proprietary blend of Merlot, Cabernet Sauvignon and Vranec. Its colour is intense purple. The nose is full of red fruit and berries with a wonderful complex aroma and a rich and full taste. Its herbal fruity tones make this wine unforgettable. Alexandar is best served at 15-17°C with beef, roasted pork, veal, lamb, and grilled meats.



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### Venus

Venus from BOVIN is a blend of Vranec and Merlot. Its colour is intense red. The excellent nose is rich with tones of red fruit and berries. The wonderful aroma and very balanced, long lasting taste, which is subtle, round, full and fresh make Venus the perfect accompaniment to roasted pork, veal cutlet, and spicy cheeses. The wine should be served at 15-17°C.



## Quality White Wines

### Chardonnay

The Chardonnay from BOVIN is a quality dry white wine with yellowish-green nuance. It is a wine with complex aroma typical for the grape variety with emphasized aroma of tropical fruit; pineapple, banana, citruses, melon, and apple. The taste is long lasting, soft, balanced and fresh. It is an excellent companion for green salad, white meat, fish, seafood, and cheese. The wine should be served lightly chilled at 8-10°C.



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### Symphony

Symphony from BOVIN is a crisp dry blend of Chardonnay, Riesling and Sauvignon. Yellow-green in colour, Symphony is full of fruity and woody tones. This is a very harmonious, light and subtle wine. Symphony goes beautifully with spicy cheeses, light meats, shellfish and with fish and meat dishes with light sauces. The wine should be served at 8-10°C.



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### Sauvignon

The Sauvignon from BOVIN is a wonderful dry white wine with strong fruity and herbal aromas. Pale yellow with hints of green, the wine has an excellent nose with tones of green apple, fruit, and grass. The fresh taste of BOVIN Sauvignon is reminiscent of apples. This excellent wine is best served chilled at 8-10°C with chicken, fish, shellfish, and especially with cheese.

