

SREM

(SREMSKI WINE-GROWING REGION)

In this area, vineyards spread over the slanting terrains, plateaux and slopes of Mt. Fruška Gora, and the vicinity of the Danube is most beneficial. The dominant soil types include pararedzina, chernozem and eutric cambisol. Loess is the dominant subsoil.

The continental climate conditions a seven-month vegetation and a five-month winter dormancy of the grapevine. Vranac is the autochthonous variety grown on Mt. Fruška Gora, Portugieser is an old variety, used in the past for the production of the Bermet and Ausbruch wines, and of local crossbred varieties, there are Župljanka (Prokupac and Pinot Noir), Neoplanta (Smederevka and Traminer), Sila (Kevedinka and Chardonnay), etc. Due to the geographic position, the vicinity of the Danube, micro-climate and the reflection of light from the surface of the Danube, the grapes ripen earlier here, with grape sugar levels by 2% higher than in other viticultural areas in the north Serbia. The air currents that arrive from the water in the winter have a beneficial impact on the grapevine, which doesn't freeze, while the reflection of light creates an extraordinary micro-climate in the summer, which raises the level of sugar in grapes.

The area's best known wines are Fruška Gora Riesling, Italian Riesling, Rhine Riesling, Župljanka, Traminac, Bouvier, Frankovka, Plemenka, Silvanac Zeleni, Portuguiser, and the specific flavored Bermet.

Source: Ministry of Agriculture and Environment of Serbia (<http://www.mpzss.gov.rs/>)