Bikicki

Sremski, Serbia

Winemaker: Djordje Bikicki
Region: Sremski, Serbia
Location: Banoštor, Serbia
Appellation: Fruska Gora



Vineyard “Milino Brdo,” single vineyard; 220 m above sea level; east-west orientation; soils are cambisol and vertisol with a little bit of marl from 11 year old vines.

7 days of skin maceration. Spontaneous native yeast fermentation. Aged 1 year in Serbian oak barrels.

Certified Organic

100% Gewurztraminer

About the Winery/Winemaker

Djordje Bikicki (buh-kiz-kee) is leading the charge of a new wave of winemakers in Serbia. Djordje took over management of his family's plot of vines in Fruska Gora in 2013 and converted them to Certified Organic by 2019. Fruska Gora is a volcanic ridge rising steeply up over the banks of the Danube like a monolith rising out of the Pannonian plains. The north facing slopes, moderating breezes of the Danube, and volcanic soils have result in slow, gentle ripening of grapes. This terroir has been lauded since Roman times; In fact it supposedly was recognized alongside Bordeaux and Burgundy as the premier growing regions during the Byzantine Era. Bikicki works with a blend of international and indigenous varietals and expresses them in numerous ways. Djordje transitioned into winemaking from a day job as an environmental engineer and enthusiastic basketball and water polo player (he is really, really tall)! If you were partying through the clubs of Belgrade five years ago you might have seen him shred a DJ set. Nowadays he is a family man, a great dad, and a great friend to the Pangea family.