



podrum pevac

Catalogue 2024



podrum pevac

Podrum Pevac

distillery and winery

www.podrumpevac.rs

For our winery and distillery, the name „Pevac“ (*a rooster*) has a deep symbolic meaning, connected to the multi-layered concepts of life, the birth of the Sun, fertility and prosperity.

Apart from having a local meaning in our people, globally, „Pevac“ has a universal positive connotation that signifies something good, progressive and fruitful.

A proud rooster walking around Šumadija with a traditional Serbian hat *šajkača*, that's our trademark!



podrum pevac

Podrum Pevac

„Podrum Pevac“, a family winery and distillery, preserves tradition and applies the most modern technology resulting in refined tastes of brandy and top quality wine.

It started writing its history in 2008.

„Podrum Pevac“ produced brandies with authentic quince, pear, plum, raspberry, apricot and grapevine flavors, bringing an extraordinary taste to all the senses.

Its world fame comes from the premium product „Zlatni Pevac“, an aged selection of quince, with 23-carat gold edible leaves.

The production capacity reaches 100,000 liters per year, while the export potential in 2022 reached 70% of the total production, which is another confirmation of quality and success.

We export brandy to the following countries: America, Australia, Montenegro, Bosnia and Herzegovina, Macedonia, Bulgaria, Austria, Azerbaijan, Switzerland, Denmark, Czech Republic, Germany, The Netherlands.

The image of „Podrum Pevac“ was created by planning, coordinating and professionally shaping individual elements of the company into its visual presentations.

The design of labels, specially designed bottles and packages represent an integral part of creating a brand. A dignified and unique design, presentation on the market and a completely different approach sets our distillery and winery apart in a special way.





Offices

Exhibition space



Great-grandfather Veličko's barrel making tool, over a hundred years old

Filling station





podrum pevac

Distillation column

The distillation column with a capacity of 1000 liters, with indirect steam heating through a double jacket, contains six floors that give us a cleaner and more fragrant distillate.

Such equipment provides high creative possibilities of rectification and production of different styles of distillates.

The distillation column contains an aromatizer suitable for the production of gin, herbal and fruit brandies with a more intense aromatic potential.

As part of the distillation system, a cistern preheater was installed for controlled heating of the next distillation batch, using the energy potential of hot water as a secondary product of the distillation process.

The duration of distillation is adapted to the type of fruit and the designed style of distillate, ranging from 5 to 8 hours.

The distillation column works without interruption for an average of 8 to 10 months a year.





ZLATNI PEVAC

Quince brandy

Premium quince fruit brandy, enriched with 23 carat gold leaves, is a selection of the highest quality fruits, fermented under controlled conditions, with a long maceration of the fermented crushed fruit.

Selected distillates produced on the distillation column are aged in selected oak barrels with a volume of 500 liters, for a period of no less than 24 to 36 months.

The product has a typical, strong quince scent with finely balanced vanilla tones, as a result of aging in selected oak barrels.

This extra dose of elegance and luxury will surely attract the attention of brandy lovers. It arrives in a luxurious packaging.

Color and appearance: golden yellow, amber

Smell: overripe quinces with fine tones of vanilla and oak as a result of aging in domestic oak barrels.

Taste: full, balanced, typical, very harmonious

Best served: it is excellent as an aperitif and should be served slightly chilled at a temperature of 18°C.

Златни
Певач



DEBELJKO

Walnut liqueur

DEBELJKO

Premium product, walnut liqueur, is made according to the traditional recipe using aged green walnuts, sunflower honey and five-year-aged brandy. We got a liqueur of increased typicity, with prevailing citrus and vanilla notes, long-lasting.

It got its name after the technologist Dejan Debeljaković. It arrives in a luxurious packaging.

Color and appearance: dark, almost black

Smell: refreshing, with fine notes of ripe orange

Taste: intense vanilla notes and citrus freshness

Best served: excellent as an aperitif or as a digestif with dessert, chilled at a temperature of 18 °C





DESETKA

Ten-year aged plum brandy

DESETKA

It lives up to its name. Produced from the distillate of the plum variety *Ranka*, aged in domestic oak barrels with a volume of 225 and 500 liters, for a period of no less than 10 years. We got an irresistible harmony of typicity, fruitiness, prevailing vanilla notes, harmonious tannic structure, very long-lasting.

It arrives in a luxurious packaging!

Color and appearance: golden yellow, amber

Smell: typical, mature, with intense oak vanilla tones, as a result of aging

Taste: lasting, harmonious, very complex, long-lasting

Best served: as an aperitif or as a digestif with dessert, chilled at a temperature of 18 °C

ŽUTA DUNJA

Quince brandy

The most popular and first launched product of our distillery, fruit brandy, produced from quince from leskovac quince. Gentle, fragrant, recognizable, pleasant taste, slightly prevailing sweetness.

Aged for a year in 500 liter oak barrels.

Color and appearance: gentle, slightly yellow amber

Smell: intense and typical

Taste: harmonious, finely followed by the smell of quince, fine lasting.

Best served: as an aperitif, slightly chilled at a temperature of 16–18 °C

Žuta Dunja



PEVAC DUNJA

Quince brandy

Produced from selected distillates, high intensity of smell, harmonious taste that accompanies the smell, with dominant freshness.

Color and appearance: colorless, clear brandy

Smell: intense, typical

Taste: lasting, builds on the smell, distinct freshness

Best served: as an aperitif, slightly chilled at a temperature of 16–18 °C

Pevac Dunja





ŽUTA KAJSIJA

Apricot brandy

Žuta Kajsija

Our production's challenge. Made from the finest apricot fruits under controlled conditions, with careful and long distillation. Gentle, barely noticeable harmony of slightly increased vanilla notes, as a result of partial aging in old oak barrels.

Color and appearance: soft yellow.

Smell: typical, intense

Taste: moderately full taste, noticeable sweetness, fine freshness

Best served: as an aperitif, slightly chilled at a temperature of 16–18 °C



PEVAC KAJSIJA

Apricot brandy

Pevac Kajsija

Authentic, fragrant, fine lasting and freshness. Made from fruit selection under controlled fermentation conditions, with careful long distillation on a distillation column.

Color and appearance: colorless, clear brandy

Smell: intense, typical

Taste: lasting, follows the smell, distinct freshness

Best served: as an aperitif, slightly chilled at a temperature of 16–18 °C

VIŠNJICA

Cherry liqueur

Višnjica

Irresistible composition of overripe cherries, fine balanced acids, with a mild almond finish. Refreshingly challenging.

Liqueur contains sunflower honey.

Color and appearance: ruby red

Smell: irresistibly fresh

Taste: typical, challenging acids and moderate sweetness

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 12–14 °C



MEDENA

Quince liqueur

Medena

Old, traditional honey and quince liqueur, joint product of hardworking bees and our team. An irresistible combination of the scent of quince and the finest meadow honey, with prevailing long-lasting and typicity, simply irresistible.

Liqueur contains sunflower honey.

Color and appearance: honey yellow

Smell: ripe quinces with vanilla tones

Taste: distinct fullness

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 12–14 °C





LIKIER OD MALINE

Raspberry liqueur

Distinctly fragrant, typical, long-lasting, delicate structure, challenging sweetness, finely balanced acids. Irresistibly attractive.

Liqueur contains sunflower honey.

Color and appearance: coral red

Smell: long-lasting magical smell of irresistible raspberry and honey

Taste: typical, long-lasting, unique

Best served: excellent as an aperitif and should be served slightly chilled at a temperature of 12–14 °C

Liker od Maline



MALINA

Raspberry brandy

Limited production of prestigious fruit transformed into prestigious brandy. Fermented under controlled fermentation conditions, with careful and long distillation, dominant features are distinctive and strong smell intensity, a very harmonious taste, long-lasting character.

Color and appearance: crystal clear

Smell: very intense

Taste: full, long lasting, very fine balance

Best served: as an aperitif, or as a digestif with dessert, chilled at a temperature of 18 °C

Malina

ŽUTA ŠLJIVA

Plum brandy

Traditional brandy, produced from the blend of several varieties of plums, which were aging in oak barrels.

Preserved typicity, a very recognizable smell. Finely balanced with vanilla notes from domestic oak barrels, balanced, harmonious and with a pleasant lasting.

Color and appearance: golden yellow

Smell: distinctive, ripe, long smelling

Taste: harmonious, aged

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 18 °C

Žuta Šljiva



VILJAMOVKA

Pear brandy

Fragrant, very aromatic, dominant sweetness and lasting character, pleasant freshness, irresistible. Made under controlled fermentation conditions, from the finest hand-selected fruits of the Viljamovka pear.

Color and appearance: transparent clear

Smell: dominant

Taste: very aromatic and fresh

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 18 °C

Viljamovka





LOZA

Grapevine brandy

Loza

The tradition of all winegrowers, gentle, aromatic, pronounced freshness of taste, fine lasting. Made from white grape varieties.

Color and appearance: colorless, clear

Smell: extremely full flavor

Taste: increased lasting

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 14–16 °C



JABUKA

Apple brandy

Jabuka

Made from the juice of selected aromatic varieties, under controlled fermentation conditions, by light distillation on a distillation column, apple brandy captivates with its freshness, variety, harmonious taste and long intensity.

Color and appearance: crystal clear

Smell: pleasant freshness

Taste: nice lasting of green apple

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 18 °C

TRAVARICA PEVAC

Herbal brandy

A unique blend of aged, selected, plum distillates and the finest grapevine brandy. Aged in a carefully selected maceration of medicinal herbs from our area. Herbal, challenging, balanced, harmonious, irresistible.

It arrives in a 1l package.

Color and appearance: amber with a rosemary sprig

Smell: elegance of essential fragrances

Taste: the unity of selected grapevine and plum distillates and herb maceration

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 16 to 18 °C



GALLO

Handmade
vodka

Gallo
hand made
vodka

Made of the finest grain alcohol, crystal purified, neutral, refreshing, ice cold, ideal cocktail partner, ideal good mood partner.

It comes to you in a 1l package.

Color and appearance: crystal clear

Smell: neutral smell of freshness

Taste: dominant harmony

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 8 to 10 °C





DŽIDŽA

Kraft gin

Džindža
kraft džin

Produced by distilling a unique complex of 10 different types of aromatic herbs and citrus fruits: coriander, almond, lemon, juniper, chamomile, mint, lavender, angelica, orange peel and cinnamon.

Color and appearance: transparent green

Smell: complete herbal scent

Taste: refreshing harmony

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 8 do 10 °C



PELINKOVAC

Herbal liqueur

PELINKOVAC

Produced from a composition of 12 different plants, dominated by wormwood tones, moderate sweetness, intriguing bitterness, long lasting, very refreshing character.

Color and appearance: dark brown, medicinal

Smell: unique composition

Taste: complete herbal taste of bitterness and sweetness

Best served: excellent as an aperitif and when served slightly chilled at a temperature of 8 do 10 °C



New product in liter packaging, distilled PEVAC Kraft Gin soon on sale





podrum pevac

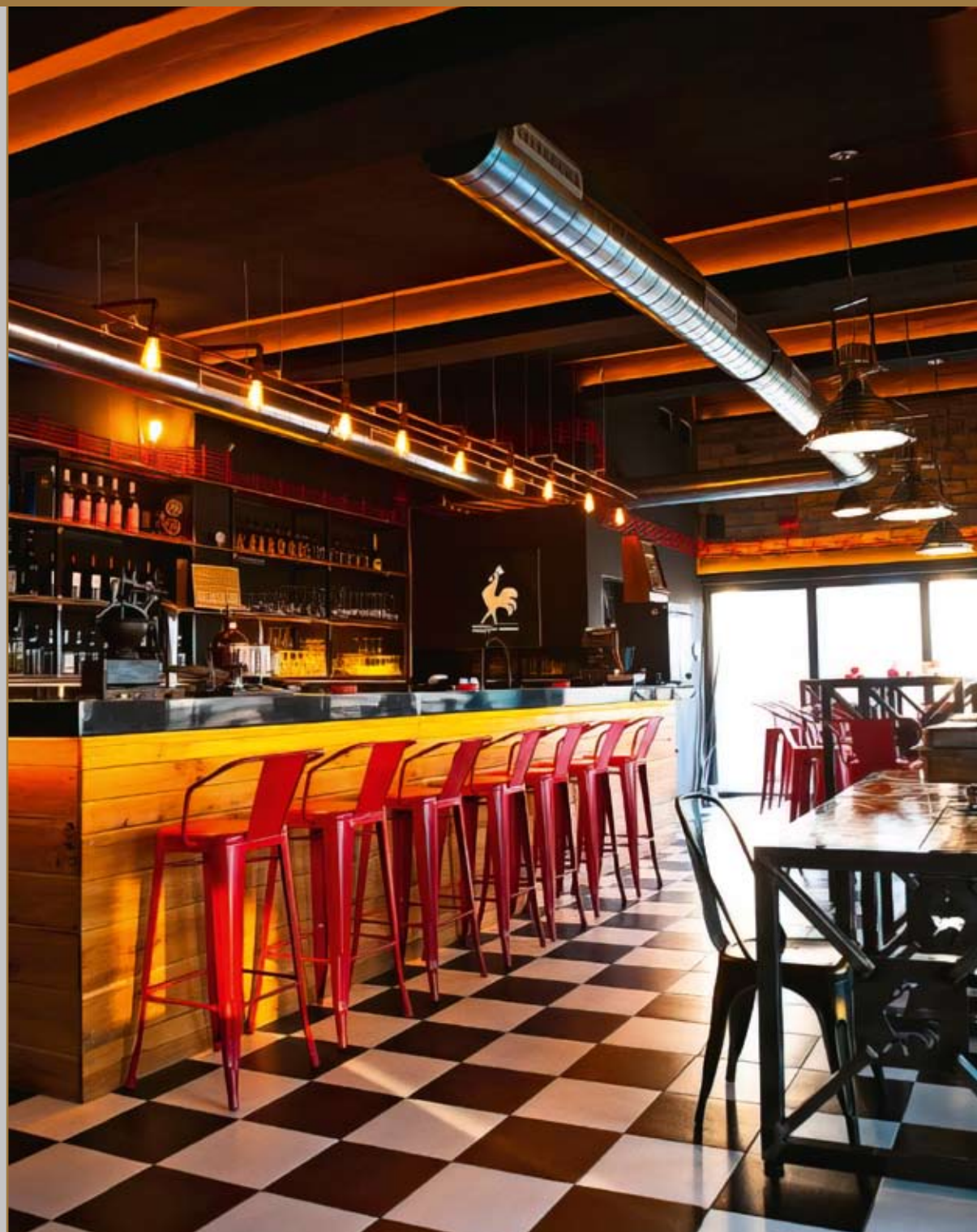
TASTING ROOM

A modernly equipped, industrial-style tasting room is part of the distillery and winery.

Podrum Pevac is open to those who want to try the products and get to know the production process, the process of packing and storing our wines. In addition to the tasting, we also offer delicious food bites that we pair with our wines and brandies.

We organize the tasting with prior notice at phone no. +38160 3388121.

The space has a capacity of 45 people.





WINERY

We are devoted to hard work in the vineyard, creativity in work, perfectionism in the winery, constant research and upgrading of quality. We give our best to be innovative.

Wine is our love!

In the heart of Šumadija, in the locality of Cvetojevac, with an irresistible view of the fertile Šumadija, Podrum Pevac winery lives, grows and develops. The capacity of the winery is 60,000 liters with controlled fermentation tanks and 12,000 liters in domestic oak barriques.

In the immediate vicinity, on the slopes of the Rekovac locality, there are six-hectare of plantings where winegrape varieties are all of the same genus. In addition to the old plantings, there are two hectares of new plantings of Tamjanika and Prokupac.

Podrum Pevac shares its love and passion for wine with friends and clients in America, Switzerland, Denmark, Serbia, Montenegro, Bosnia and Herzegovina.





podrum pevac

SPARKLING WINE FROM PROKUPAC

Blanc de noir

In the era when sparkling wines have an increasing popularity, we present you a real hit, a sparkling wine from a variety that we are especially proud of - Prokupac!

Podrum Pevac has already won awards for the quality of its wines at the world's most prestigious wine competitions, and now we are the first in the world to make sparkling wine from Prokupac! To be more specific it is „blanc de noir“, which means white wine made from black grapes.

Wine lovers will have the opportunity to enjoy a very gentle sparkling wine, full of freshness, with a slightly lower alcohol content of 10%.

Ideal for summer, well chilled, this wine will be a source of refreshment, while for true gourmets, white sparkling wine from Prokupac will go well with warm pork with crispy skin.

Vintage: 2022.

Alc. 10.0% vol.

Variety Prokupac 100%

Ideal serving temperature: 6–8 °C

Awards at prestigious competitions:

BIWC SOFIA 2023 BRONZE medal, vintage 2022.



GUŠT *barrique*

A selected Chardonnay vintage, from our own plantation, fermented in new barriques, produced by sur lie technique, aging for 10 months.

Strong, creamy, long intensity, aroma, taste, complex toasted finish, with almond and vanilla notes.

Vintage: 2021.

Alc. 13.0 % vol.

Variety Chardonnay 100%

Ideal serving temperature: 12–14 °C

Awards at prestigious competitions

BIWC 2023 DOUBLE GOLD MEDAL vintage 2021.

MUNDUS VINI 2023 GOLD MEDAL vintage 2021.

VINARIUM 2023 GOLD MEDAL vintage 2021.

DECANTER 2023 BRONZE MEDAL vintage 2021.

Concours Mondial BRUXELLES 2023 SILVER MEDAL vintage 2021.

BIWC SOFIA 2022 GOLD medal vintage 2020.

AWC VIENNA 2022 GOLD medal vintage 2020.



GUŠT

Chardonnay from selected positions from our vineyards. Excellent varietal character, fresh, with prevailing tropical notes, moderate fullness. Fine structure and lasting, with a carefully balanced finish.

Vintage: 2023.

Alc. 13.5% vol.

Variety Chardonnay 100%

Ideal serving temperature: 10–12 °C

Awards at prestigious competitions

AWC VIENNA 2020 GOLD medal vintage 2019.

BIWC SOFIA 2020 BRONZE medal vintage 2019.



TIHO TEČE

Available for the first time in our wine family, from a selected locality in the heart of Šumadija, greenish-yellow, with dominant floral and slightly spicy tones, excellent freshness, very harmonious taste with a fine finish, produced using the finest technology.

Vintage: 2023.
Alc. 12,5 % vol.
Variety Morava 100%
Ideal serving temperature: 10–12 °C



IZAZOV

Floral, lively, with a very long aftertaste, a symbol of tradition, spirit and identity, a fragrant note with a long finish.

Vintage: 2023.
Alc. 12,0 % vol.
Variety Tamjanika 100%
Ideal serving temperature: 10–12 °C

Awards at prestigious competitions
BIWC SOFIA 2022 BRONZE medal vintage 2021.
AWC VIENNA 2022 SILVER medal vintage 2021.
AWC VIENNA 2019 SILVER medal vintage 2017.
BIWC SOFIA 2019 SILVER medal vintage 2017.

ZAGRLJAJ

The embrace of Cabernet Sauvignon 60%, Merlot 20% and Cabernet Franc 20%, after 24 months of aging in oak barrels, very refined, balanced, harmonious, irresistible. Distinctly ruby in color, berry scent, with a harmonious vanilla finish.

Vintage: 2019.

Alc. 15,0 % vol.

A blend of three varieties

Ideal serving temperature: 16–18 °C

Awards at prestigious competitions

Concours Mondial BRUXELLES 2023 GOLD MEDAL vintage 2019.

VINARIUM 2023 SILVER MEDAL vintage 2019.

DECANTER 2023 BRONZE MEDAL vintage 2019.

BIWC 2023 GOLD MEDAL vintage 2019.

GREAT GOLD MEDAL EMOZIONI DAL MONDO 2022 GRAND MEDAGLIA D'ORO vintage 2019.

MUVINA 2021 CHAMPION GOLD medal vintage 2018.



PROKUPAC

A symbol of our wine tradition, from our own plantation, authentic, prevailing fruitiness, with a harmonious vanilla structure, as a result of 12 months of aging in carefully selected French barriques, moderately full flavor, increased softness, harmonious lasting.

Vintage: 2021.

Alc. 13,5 % vol.

Variety Prokupac 100%

Ideal serving temperature: 16–18 °C

Awards at prestigious competitions

MUNDUS VINI 2024 BEST RED WINE IN SERBIA vintage 2021 MUNDUS VINI 2024 GOLD MEDAL vintage 2021.

BIWC 2023 GOLD MEDAL PROKUPAC, vintage 2021.



KOKODA

The technological challenge of the Cabernet Franc grape variety, pink floral notes, attractive color, pleasant freshness, fine acids, typical in the finish.

Vintage: 2022.
Alc. 13,5% vol.
Variety Cabernet Franc
Ideal serving temperature: 10–12 °C

Distinct ruby color, increased fruitiness and spicy tones on the nose, very harmonious structure, fine lasting, aged in a selection of the finest French barriques.

KABERNE FRAN

Vintage: 2023.
Alc. 14,0% vol.
Variety Cabernet Franc
Ideal serving temperature: 16–18 °C







www.podrumpevac.rs