



EMPORIA

bottled poetry...

www.emporia.ba



HISTORY

Imperial Vineyards (Carski vinogradi) Winery was established in 1886 in Gnojnice, near Mostar, during Austro-Hungarian Monarchy. Persuaded by his wife, Elizabeth of Bavaria called Sissi, renowned for her open-mindedness, forward thinking, an Empress who ruled from the shadow, Franz Joseph I sent prominent Viennese enologists to this area in order to analyse local autochthon sorts of "Žilavka" and "Blatina".

Eminent enologist of Austrian empire had recognized ideal natural benefits for the development of wine culture starting with climate (record number of sun shining days, more than 300 at annual level) to geography (karst area which easily absorbs solar energy).

The first wine station and the wine school ever in this area was in Gnojnice, which was named Imperial Vineyards that covers the area of 51 acres.

Franz Joseph I was a lover of good wine and classical balls which were held daily at Viennese court for private purposes or official receptions. When His Imperial Majesty had tasted the wine samples produced at this location he decided that wine would be "for his exclusive use only". "Für eigene Bedürfnisse" became permanent label on wines produced on this micro location while vineyards in Gnojnice were renamed into Imperial Vineyards since that day.

"Žilavka" and "Blatina" produced for the needs of Viennese court have, quickly become multi awarded wines for best quality from Vienna, Barcelona, Paris to London.

Golden age of "Žilavka" and "Blatina" (and became world-wide known wines) were 1929 at the International Wine Fair in Barcelona, where they gained the most prestigious award "Medaille de platte" while in 1937 they won "Grand prix" in Paris.

Wine from Imperial Vineyards was a favourite and frequent inspiration to numerous artists, most notably they were written about by the Nobel Prize winner Ivo Andrić in his novel "Omer Pasha Latas".



ABOUT US

Imperial Vineyards Winery Mostar produces wines of new generation relaying on centuries old recipes and latest modern technology.

Synergy between tradition and innovation creates a wine for the future.

We truly believe that no one can write the future as well as one who remembers the past.

Therefore we named the whole line of wines "Emporia" dedicating it to one of the most beautiful women of Europe and Worldwide - Elisabeth of Bavaria called Sissi - during whose reign our winery was founded.

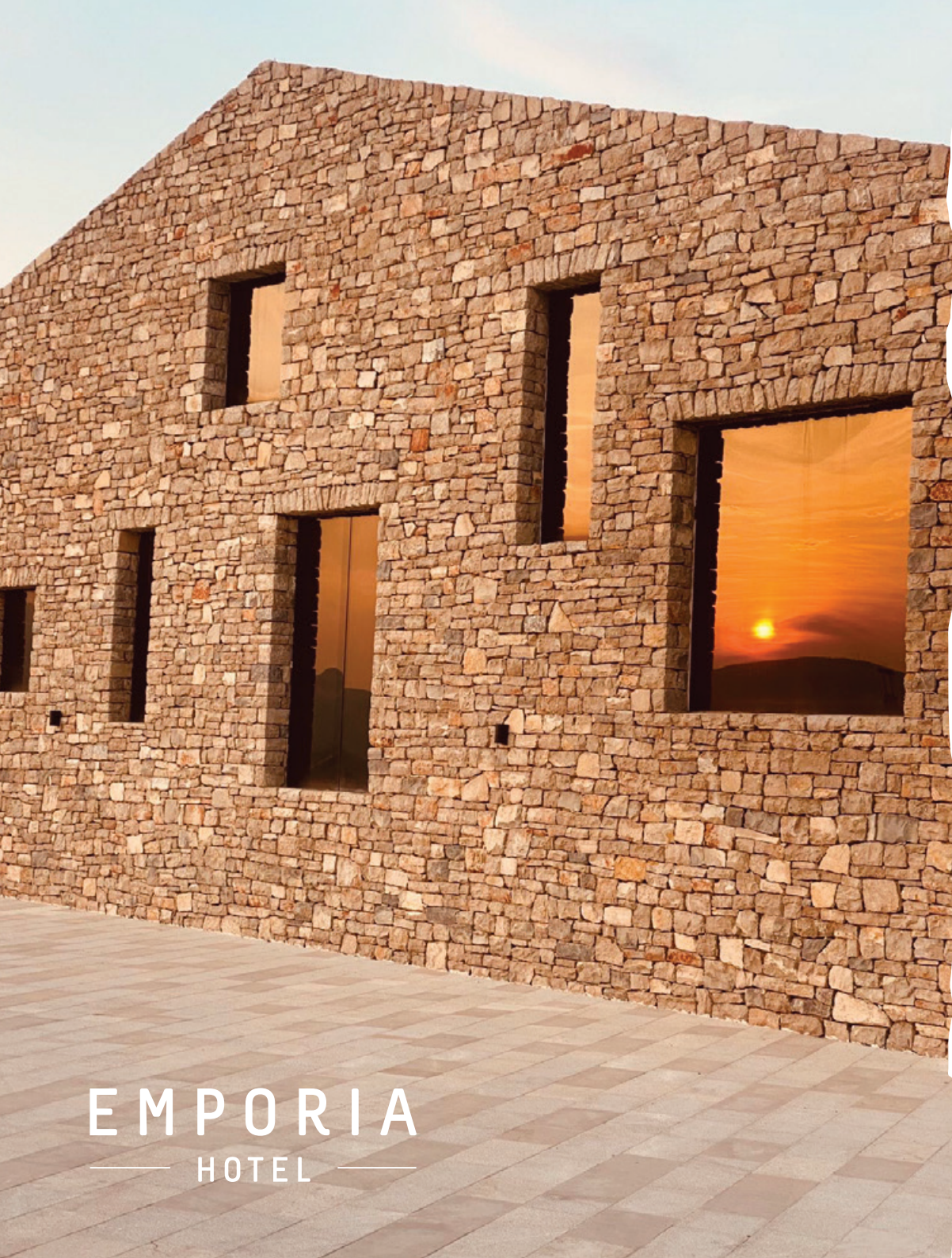
Our wines are blend of the natural beauty, elegancy, vanguard, prestige, style and taste whose quality surely satisfies the finest and most demanding wine lovers challenging them with their distinct taste.

Emporia line promotes a new trend and breaks all market barriers preserving centuries old recipes and yet making sure we deliver innovations in the world of wine.

Fully committed to the autochthonous wine sorts we are here to nourish the quality and the potential of local grape varieties bringing surprises to wine elite.



EMPORIA





"Precious wine of hard, dry but still blessed region as if a man drinks laughter and song and after the third glass he greets the world around him only with song and laughter."

Ivo Andrić, Omer-Pasha Latas (about Žilavka from Imperial vineyards)

EMPORIA

Žilavka



In the stone land of sunny Herzegovina, on the blessed ground soaked with wild river Neretva and sweat of winemakers, sumptuous wine Žilavka was born. Those who deal with the production of this liquid gold are rewarded generously. Upright and defiant, this wine has taken on all the characteristics of the area it originated from. That's why it puts up with periods of long droughts just as well as with periods of heavy autumn rain typical of this area.

This characteristic southern wine with a

specific scent, crystal clear greenish-yellow colour and exceptional strength has easily found its place at the top of the wine world. Bosnian ban Tvrtko enjoyed its distinctive taste in 1353, and Ivo Andrić, a Nobel Prize Winner, was inspired by Žilavka from Imperial Vineyards to write the most beautiful thoughts about wine. Big names changed, people came and passed by, and Herzegovinian rubble stood proudly and always captured the beauty of its fruits.

GASTRONOMIC RECOMMENDATION

Mild cheeses, fish and white meat specialties are in full harmony with the taste of EMPORIA Žilavka.

ID CARD

Name: EMPORIA Žilavka

Category: Premium wine

Varietal structure: 95% Žilavka, 5% Bena

Alcohol content: 12%

Serving temperature: 10-12°C



EMPORIA



Žilavka

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EMPORIA

Blatina

"Beware of its strength!" those are the words every wine expert will warn you with after the first sip. You will be mesmerized by its soft and gentle beauty and make you always want to come back for more of that feeling it awakes in you. The cradle of this variety is Mostar vineyards, and if this lady was transferred to some other place in the world, it would become a pale copy of itself. Simply, nowhere in the world could you produce wine of such fullness and harmony of taste,

wine with a seal of Herzegovina, one that is remembered and retold, except the earth it has sprouted from. Since it's a "female flower", it sometimes has unfruitful years, but already in the next vintage it gives wine that is able to fulfill desires of the finest wine elite. Not only irregular harvest enlarge the quality of wine, but it also makes a rare pearl, one of the most beautiful ones. Coloured ruby red, it's best after aging for a couple of years in wooden barrels.

GASTRONOMIC RECOMMENDATION

The pleasure of EMPORIA Blatina will be absolute with a plate of any variety of cheese, smoked or any kind of red meat.

ID CARD

Name: EMPORIA Blatina
Category: Premium wine
Varietal structure: 85% Blatina, 10% Alicante Bouschet, 5% Vranac
Alcohol content: 12%
Serving temperature: 18-20°C

Wine with a seal of Herzegovina, the one that is remembered and retold!



2017
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BRONZE

All the beauty of
the past preserved
in one glass.

Žilavka

LIMITED EDITION

Passionately shaped by flames, the inside of Slavonian and Bosnian oak barrels has perfectly preserved the taste of love, song and laugh, which are constantly inside every drop of this wine. Žilavka LIMITED EDITION has complex wine character and emphasized layers of flavours. Domestic oak and power of fire make the wine stronger and more serious, such that it is immensely easy

to drink and love it. Žilavka's way from vineyard to glass is more intense than any other wine. It's the wine that will attract you at first sight with its straw gold colour, and then you will remember the sensual beauty of almonds, honey and vanilla that are in each of its phases. This wine delights with its unique ending.

GASTRONOMIC RECOMMENDATION

Žilavka LIMITED EDITION belongs to "barriquet" wines and it's in perfect harmony with fluvial and marine delicacies, as well as roast meat.

ID CARD

Name: Žilavka LIMITED EDITION

Category: Premium wine

Varietal structure: Žilavka 100%

Alcohol content: 12.5%

Serving temperature: 10-12°C

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SILVER



Blatina

LIMITED EDITION

In an embrace of fire and wood, the most sumptuous wine from the area of Herzegovina has become worthy of the finest wine elite. Grapes for Blatina LIMITED EDITION are hand-picked from the best positions in a vineyard. After long maceration in stainless steel barrels, wine continues to ripen in Slavonian and Bosnian barrique barrels from 6 to 12 months. It is followed by conjoining of wine in big, oak barrels. In order to be full in flavour, wine has to age in bottles for a while, but you can best feel

On the throne for centuries.
Untouchable empress of
the Imperial Vineyards!

all the charms of wine when it is served on a rich table. Carefully chosen grapes, aging in barrels which have unique scent and long stillness in bottles results in divine taste that stays in your mouth long after you put the glass away. Wine is adorned with a deep ruby red colour. It's got a complex scent with noticable taste of berries. It's an elegant, soft and drinkable wine with long and nice ending. It is recommended to be served in a decanter, 30 to 45 minutes before the consumption.

GASTRONOMIC RECOMMENDATION

Blatina LIMITED EDITION wine perfectly goes with red meat prepared with sauces which are rich in flavour, wild deer, roast veal and lamb.

ID CARD

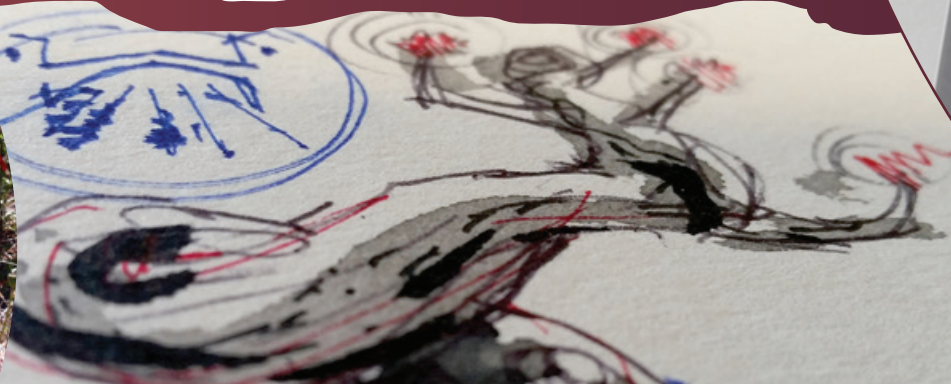
Name: Blatina LIMITED EDITION

Category: Premium wine

Varietal structure: Blatina 90%, Alicante Bouschet 10%

Alcohol content: 13%

Serving temperature: 16-18°C



"Für eigene
Bedürfnisse!"

Franz Joseph, Kaiser von Österreich,
über Weine aus unserem Weinberg,
Wien, 1886.



Vranac

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Vranac

This full bodied, warm climate wine is made of 100% Vranac, indigenous grape of Herzegovina region. Young wine is aged in Slavonian oak barrels to accentuate notes of cinnamon,

chocolate, dark berries and licorice. It is heavenly paired with grilled meat, game and steak.

GASTRONOMIC RECOMMENDATION

Emporia Vranac is a perfect companion to wild and roast meat, and different grilled dishes.

ID CARD

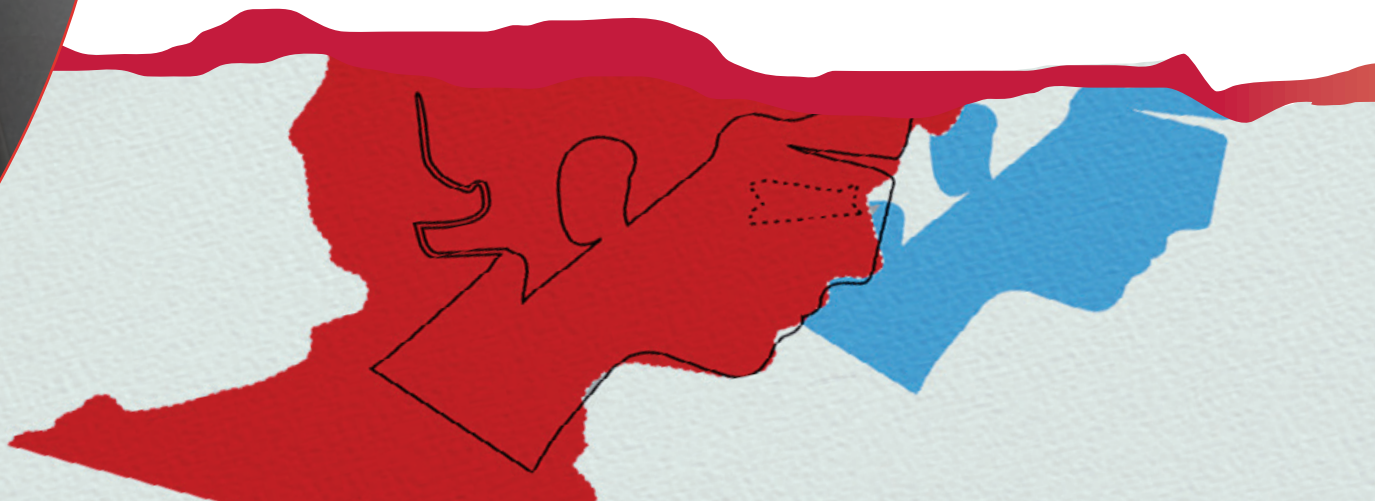
Name: EMPORIA Vranac

Category: Premium wine

Varietal structure: 100% Vranac

Alcohol content: 13,5%

Serving temperature: 18 °C



EMPORIA

Rosé Saumon

Gentle by color, gentle by taste that is simply what Emporia Saumon is. Color of Salmon with subtle taste of citrus and underlying notes of mediterranean fruits.

Emporia Saumon is based on grape sort pure Blatina and it is hand picked during early hours of the dawn from southern part of Imperial Vineyards, 15-20 days before main harvest in order to retain freshness and acidity levels of the grape.

Fermentation takes place spontaneously in a stainless steel tank with very short maceration period of a few hours. Once it's bottled, it is kept in a cellar for 4 months before being served.

GASTRONOMIC RECOMMENDATION

Emporia Rose Saumon perfectly accompanies all lighter fish and vegetable dishes.

ID CARD

Name: EMPORIA ROSE SAUMON

Category: Premium Rose wine

Varietal structure: 100% Blatina

Alcohol content: 13%

Serving temperature: 10-12°C

"For my own personal use!"

Franz Joseph, Emperor of Austria and King of Hungary, about wines from our vineyards, Vienna, 1886.





EMPORIA

WHITE MIST *Cuvee*

White Mist Cuvee is a blend of autochthonous Žilavka from Herzegovina with three carefully selected international white varieties planted in the unique microclimate of Imperial Vineyards (Carski vinogradi). Blending of these varieties in synergism gives a unique wine with a recognizable Herzegovinian terroir. Chardonnay with its creamy taste and discreet aroma is carefully combined with Chenin Blanc, whose playful acids

give freshness and durability. Pošip's firm character with balanced aromas along with the minerality and fullness of Žilavka give the wine a perfect balance. By combining varieties in this ratio, we managed to produce something magical and unique, a wine with a very complex aroma and taste, a very long finish with a distinct mineral taste.

GASTRONOMIC RECOMMENDATION

River and sea fish, shellfish, crabs, full-fat cheeses

ID CARD

Name: White Mist Cuvee

Category: Premium wine

Varietal structure: Chenin Blanc, Pošip, Chardonnay, Žilavka

Alcohol content: 13.9 %

Serving temperature: 10 - 12 °C

EMPORIA

DEEP RED *Cuvée*

Perfect microclimatic conditions in Carski Vinogradi with unique land are a guarantee for unique wines. Striving to perfect the wines, we felt the need to combine the best into one. Five of the best black grape varieties produced in Herzegovina make this wine unique.

The deep ruby color, the aroma of ripe plums, forest fruits and vanilla awaken your palate at the very first encounter,

the sumptuous tannins complete the harmonious and complex taste of this wine with a very long finish.

Deep Red Cuvée is a powerful wine typical of Mediterranean regions, with high alcohol and very pleasant acids, perfect for long aging.

In order to feel the best aromas, it is recommended to air it in a decanter for 30-40 minutes.

GASTRONOMIC RECOMMENDATION

Aged steaks, fish stew, full-fat cheeses, veal under the iron bell.

ID CARD

Name: Deep Red Cuvée

Category: Premium wine

Varietal structure: Cabernet.S., Syrah, Merlot, Trnjak, Vranac

Alcohol content: 14 %

Serving temperature: 17-18 °C



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WHITE SELECTION023

Hand picking of carefully chosen grapes for EMPORIA WHITE SELECTION begins with the first rays of Herzegovinian sunlight. In order for grapes to keep the freshness of night, it is transported to the winery in refrigerator cars. The main part of fermentation takes place in stainless steel dishes with controlled cooling and selected yeasts. A way to a table

is up to two years long, and includes aging in barrique barrels, stainless steel tanks and bottles. Wine colour is light yellow with greenish reflection, and smell is noble and complex with a hint of almonds and honey. The flavour is harmonious and complex, going down your throat in a way only characteristic of the best wines.

GASTRONOMIC RECOMMENDATION

EMPORIA WHITE SELECTION perfectly goes with fluvial and marine delicacies, but also with roast meat.

ID CARD

Name: White Selection

Category: Premium wine

Varietal structure: 85% Žilavka, 10% Chardonnay + 5% Chenin Blanc

Alcohol content: 13%

Serving temperature: 10-12°C



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spirits

EMPORIA CHERRY is a fruit liqueur produced from Marasca cherries. It is produced according to a long-kept recipe, respecting even the smallest details. In the heat of the Herzegovinian sun, the finest Marasca cherry berries are macerated in wine distillate in 50 l glass containers. After 3-4 months of

maceration, the obtained macerate is additionally enriched with natural macerates of other fruits. By combining the macerate, the liqueur continues aging in wooden and stainless steel barrels for 12-18 months. It fits perfectly as a dessert drink, served chilled with the finest desserts.

ID CARD

Name: EMPORIA Cherry
Category: Fruit liqueur
Varietal structure: Maraska cherry
Alcohol content: 27%
Serving temperature: 4-6 °C

EMPORIA LOZA SPECIJAL is produced by careful distillation of young wine, which is distilled on modern distillation devices immediately before the first pour. During distillation, only the highest quality central part of the distillate is separated. The wine distillate obtained in this way is

aged in stainless steel containers, retaining the original varietal aroma. It is traditionally served as an aperitif, stimulating the appetite before the meal.

ID CARD

Name: EMPORIA Loza Specijal
Category: Natural fruit brandy
Varietal structure: distillate of Žilavka, Blatina and Muscat Hamburg
Alcohol content: 40%
Serving temperature: 4-6 °C





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Mostar

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