

HERZEGOVINIAN WINES FOR UNIQUE OCCASIONS.

Premium Quality.



ABOUT HEPOK

Tradition and art of Herzegovinian winegrowing

Tradition, quality, and reliability are at the heart of everything we do.

As a generator of growth and development of the wine industry in Bosnia and Herzegovina, we create added value for consumers, employees, industry partners, the local and wider community.

Our commitment to promoting the geographical region of rich history is woven deep into HEPOK corporate identity where we presented inexhaustible sources of joy of life through the symbolism of the Old Bridge and clusters of autochthonous wines of Žilavka and Blatina.

Many years of experience, fertile vineyards, and favorable climatic conditions combined with modern technology assure that HEPOK today produces high-quality white and red wines, table wines, spirits, and premium brandies and liqueurs.



Hercegovinian agricultural conglomerate - HEPOK founded in 1956.



VINEYARDS

Located in Herzegovina with 2,300 sunny hours per year.

Our vineyards are only 35 kilometers away from the Adriatic Sea, at 45 to 280 meters above sea level.

Vineyards are strongly influenced by the Mediterranean climate. Željuša (260 hectares) is surrounded by the mountains of Prenj and Velež, and located near Neretva river. Kosor (40 hectares) is located south of Mostar by the Buna river. Both vineyards are equipped with irrigation systems and state-of-the-art mechanization, which, combined with the experience of our agronomists, guarantees the highest quality of raw materials.

Our wines are born in the constant struggle of the sun, stone, grapevines and man. This is what makes them special.



Rich experience and tradition, carefully crafted in the depths of wine cellars, upgraded with new technologies and advice from top local experts, guarantee success and quality preservation.







 \rightarrow Contemporary controlled fermentation systems.

- ightarrow Modern equipment for primary grape processing.
- ightarrow Cellars equipped with barrique barrels for aging.
- ightarrow Bottling equipment for high degree of wine protection.

DISTILLERY



 \rightarrow Modern destillery designed for production of grapes and fruits based distillate.

OUR WINES

Unique taste recognizable in just one drop.

It is a right time for a glass of good wine.

Perfect harmony is a must if we talk about finest quality of wine. Our production process is fully modernized, but the only thing we do manually is the grape selection, to make sure that only the best and fully healthy grapes will take place in the production process.

We have created a *unique* high quality white and red *Liska* wine, inspired by the autochthonous bird of the same name and authentic way of life. *Mostar "liskaluk"* is a specific humor of people from this region, and therefore,

Hepok *Liska* is a synonym for a good mood, positive atmosphere and joy.

Niska



		Žilavka						Žilav PREMIUM DR
VARIETY 100% Žilavka	Pr.	Appelation: Color: Bouqet: Palate:	Mostar vineyards Lemon yellow Floral and fruity Light body, refreshing an	d mineral		VARIETY 100% Žilavka		Appelation: Color: Bouqet:
2 5%		Serving suggestion:	Serve chilled at 10-12°C cheeses, light pasta dish	Enjoy with oysters,		13%		Palate:
2,5% ALCOHOL		Vineyards:	Željuša. The type of soil i			ALCOHOL		Serving sug
		EAN:	3872741001830				2	Vineyards:
								EAN:
H: 33 cm Wd: 7.5 cm L: 7.5 cm Ics H: 3 Wd: L: 14	2 cm 22 cm 4,8 cm	S na paleti: 달국 H: 144 '6 단국 Wt: 78	e cm 12 kg P Neto: 0,595 kg	No expiration date	0,75 L	H: 29,8 cm Wd: 8 cm L: 8 cm Tamjan	-	CS na paleti: 504
N.35 Cm ICS Wd: Wd: 7.5 cm ICS Wd: L: 7.5 cm ICS Wd: PREMIUM DRY WHITE WIN PREMIUM DRY WHITE WIN		S na paleti: 🛱 H: 144 '6 🛱 Wt: 78	e cm 12 kg Pruto: 1290 kg Neto: 0,595 kg	No expiration date	0,75 L		ika	504 504
Žilavka		S na paleti: F: 144 6 Wt: 78	erm Bruto: 1290 kg Neto: 0,595 kg	VARIETY	0,75 L	Tamjan PREMIUM SEMI-DRY WH	ika HITE WINE Mostar vineyards	504 504
Žilavka PREMIUM DRY WHITE WIN Appelation: Color:	NE Mostar vineyards Lemon yellow			VARIETY 100%	0,75 L	Tamjan	ika HITE WINE	
Žilavka PREMIUM DRY WHITE WIN	NE Mostar vineyards Lemon yellow Atractive floral notes with hints Medium bodied with aromas of	s of lemon and grapefru		VARIETY	0,75 L	Tamjan PREMIUM SEMI-DRY WH Appelation: Color: Bouget:	ika HITE WINE Mostar vineyards Lemon yellow Pronounced floral aroma apples and pears.	as with hints of rea
Žilavka PREMIUM DRY WHITE WIR Appelation: Color: Bouqet: Palate:	NE Mostar vineyards Lemon yellow Atractive floral notes with hints Medium bodied with aromas of fruits (peach, apricot)	s of lemon and grapefru if ripe stone		variety 100% žilauka	0,75 L	Tamjan PREMIUM SEMI-DRY WH Appelation: Color:	ika HITE WINE Mostar vineyards Lemon yellow Pronounced floral aroma	as with hints of rea It sweet finish.
Žilavka PREMIUM DRY WHITE WIN Appelation: Color: Bouqet: Palate: Serving suggestion:	NE Mostar vineyards Lemon yellow Atractive floral notes with hints Medium bodied with aromas of fruits (peach, apricot) Serve chilled at 10-12°C. Enjoy cheeses, light pasta dishes, poor	s of lemon and grapefru if ripe stone y with oysters, ultry or fish.		VARIETY 100% Žilavka	0,75 L	Tamjan PREMIUM SEMI-DRY WH Appelation: Color: Bouqet: Palate: Serving suggestion:	IIKA HITE WINE Mostar vineyards Lemon yellow Pronounced floral aroma apples and pears. Medium bodied with ligh Serve chilled at 10-12°C aged cheeses or light de	as with hints of rec t sweet finish. . Serve with blue a sserts.
Žilavka PREMIUM DRY WHITE WIR Appelation: Color: Bouqet: Palate:	NE Mostar vineyards Lemon yellow Atractive floral notes with hints Medium bodied with aromas of fruits (peach, apricot) Serve chilled at 10-12°C. Enjoy	s of lemon and grapefru if ripe stone y with oysters, ultry or fish.		variety 100% žilauka	0,75 L	Tamjan PREMIUM SEMI-DRY WH Appelation: Color: Bouqet: Palate:	ika HITE WINE Mostar vineyards Lemon yellow Pronounced floral aroma apples and pears. Medium bodied with ligh Serve chilled at 10-12°C	as with hints of rec t sweet finish. . Serve with blue a sserts.

Žilavka barrique

	Mostar vineyards
	Gold yellow
	Elegant fruity aromas mixed with the hints of
	wood and smoke.
	Medium bodied with aromas of ripe stone
	fruits such as peach and apricot.
stion:	Serve chilled at 10-12°C. Enjoy with aged cheeses,
	light pasta dishes, poultry, veal meat or fish.
	Željuša. The type of soil is sandy loam.

3872741003438



		rdonnay WHITE WINE	Vranac DRY RED WINE
ARIETY	Appelation:	Mostar vineyards	Annalation
00%	Color:	Lemon yellow	Appelation: Color:
hardonnay	Bouqet:	Aromas of ripe tropical fruit typical for	Bouget:
		Chardonnay in hot climates.	Palate:
~ <%	Palate:	Medium bodied wine with aromas of ripe	Serving suggestion:
13,5% ALCOHOL	Caping sugge	tropical fruits. Refreshing and delicious.	
ALCOIT	Serving sugges	stion: Serve chilled at 10-12°C. Enjoy with oysters, cheeses, light pasta dishes, poultry or fish.	Vineyards:
	Vineyards:	Željuša. The type of soil is sandy loam.	EAN:
	EAN:	3872741000086	
	14,8 cm	H: 144 cm Wt: 784 kg Parto: 1292 kg Neto: 0,597 kg No expiration date 0,75 L	H: 33 cm Wd: 7.5 cm L: 7.5 cm Vranac
L: 7.5 cm L:	onnay barrique	H: 144 cm Bruto: 1292 kg No expiration 0.75 L Wt: 784 kg Neto: 0.597 kg Image: Compare the second se	Wd: 7.5 cm
Chardo	onnay barrique		Wd: 7.5 cm ICS
Chardo PREMIUM DRY WHITE V	Ponnay barrique VINE Mostar vineyards Gold yellow	VARIETY 100%	Wd: 7.5 cm
Chardo PREMIUM DRY WHITE V Appelation:	Mostar vineyards Gold yellow Rich and expressive with layers of ripe stone f	fruits with hints	Wd: 7.5 cm
L: 7.5 cm L: Chardo PREMIUM DRY WHITE V Appelation: Color: Bouqet:	Mostar vineyards Gold yellow Rich and expressive with layers of ripe stone f of honey, lemon zest, wood, smoke and vanilla	fruits with hints	Wd: 7.5 cm L: 7.5 cm Vranac PREMIUM DRY RED V Appelation: Color: Bouqet:
L: 7.5 cm L: Chardo PREMIUM DRY WHITE V Appelation: Color: Bouqet: Palate:	Mostar vineyards Gold yellow Rich and expressive with layers of ripe stone f	fruits with hints a. e structure.	Wd: 7.5 cm
L: 7.5 cm L: Chardo PREMIUM DRY WHITE V Appelation: Color: Bouqet:	Mostar vineyards Gold yellow Rich and expressive with layers of ripe stone f of honey, lemon zest, wood, smoke and vanilla Full bodied wine with velvety and harmonious	fruits with hints	Wd: 7.5 cm L: 7.5 cm Vranac PREMIUM DRY RED V Appelation: Color: Bouqet:
L: 7.5 cm L: Chardo PREMIUM DRY WHITE V Appelation: Color: Bouqet: Palate:	Mostar vineyards Gold yellow Rich and expressive with layers of ripe stone f of honey, lemon zest, wood, smoke and vanilla Full bodied wine with velvety and harmonious Serve chilled at 12-14°C. Perfect match with	fruits with hints a. e structure.	Wd: 7.5 cm

	Appelation:	Mostar vineyards
	Color:	Ruby red
	Bouget:	Forest berries and plums.
	Palate:	Smooth, well balanced, velvety structure.
	Serving suggestion:	Serve at 18°C. Enjoy with pasta or red meat
		dishes, steaks or aged cheese.
	Vineyards:	Željuša. The type of soil is sandy loam.
	EAN:	3872741000154
5	H: 33 cm Wd: 7.5 cm	Kom. u OO ICS na paleti:
	L: 7.5 cm	cm ICS: 6 99 576

	Mostar vineyards
	Intense ruby red
	The distinctive smell of red fruits, berries a
	with discreet note of vanilla.
	Extraordinary wine with sweet tannins and
stion:	Served with stronger meals, red meat, gam
	red sauce, aromatic cheeses and homemac
	Željuša. The type of soil is sandy loam.
	3872741003834



	Merlo PREMIUM DRY RED
ARIETY 100% Mertot	Appelation: Color:
merlot	Bouqet:
14,5% ALCOHOL	Palate:
ALCOHOL Kanta	Serving suggestion

IM DRY RED WINE	
-	
tion:	Mostar vineyards
	Ruby red
:	Expressed notes of mature cherry with the presence of
	pleasant spicy aromas and fine notes of wood.
	Extra wine with pleasant and mature tannin structure
	and a long fruity finish.
g suggestion:	Served with stronger meals, red meat, game, steak, ramstek,
	red sauce, aromatic cheeses and homemade ham

Željuša. The type of soil is sandy loam.

EAN:

Vineyards:

H: 144 cm Wt: 780 kg

3872741003827

H: 33 cm Wd: 7.5 cm L: 7.5 cm

V

H: 32 cm Wd: 22 cm L: 14,8 cm

Kom. u ICS: 6 ICS na paleti: 576

Bruto: 1286 kg Neto: 0,591 kg 0,75 L

Cabernet Sauvignon

PREMIUM DRY RED WINE

Appelation:	Mostar vineyards
Color:	Ruby red
Bouqet:	Expressed aromatic flavorings of red fruits and berries.
Palate:	Extra wine, well balanced with long finishing and soft tannins.
Serving suggestion:	Served with stronger meals, red meat, game, steak, ramstek, red
	sauce, aromatic cheeses and homemade ham.
Vineyards:	Željuša. The type of soil is sandy loam.

EAN:

3872741003452



H: 33 cm Wd: 7.5 cm L: 7.5 cm



Kom. u ICS: 6 ICS na paleti: ICS na paleti: H: 144 cm 576 Wt: 780 kg No expiration date

0,75 L







Unique taste and scent.

We are inspired by the autochthonous Herzegovinian stone *Tenelija*, the stone from which the Old Bridge was built in the old part of the city of Mostar.

> "This bridge was built as a rainbow arc. Is there anything like this in the world, my God? "

- carved on the first stone foundation of the Old Bridge in 1557. -





EAN 3872741003384

L: 19 cm



Loza Grappa

Taste & Color: Color free, crystal clear alcohol beverage with fruity aroma.

Grappa Loza is produced by distilling fermented juice from unique wine grape varieties grown in our wine yards. After distillation alcohol is reduced to 40% vol with demineralized water. For the purpose of better and faster maturing grappa went through cold stabilization process.

Premium Dried Fig Liquor

Taste & Color: Liquor has dark yellow-brown color and specific dried fig aroma. It is slightly sweet with syrupy structure and well balanced finish.

After wine distillate is produced it is reduced to 21% alcohol and then dried fig macerate and invert sugar are added. Fig macerate is produced in our distillery from dried figs. After macerate and invert sugar are added liquor is filtered and bottled.

EAN 3872741003353



SLIGHTLY SWEET

rosehip

aroma

filtered and bottled.

EAN 3872741003339

H: 23,5 cm Wd: 19 cm H: 23 cm Wd: 9 cm L: 19 cm L: 9 cm

Kom. u ICS: 4

ICS na paleti: 384



Taste & Color: Liguor has ruby red color and specific fresh sour cherry aroma. It is slightly sweet with syrupy structure and well balanced finish.

After wine distillate is produced it is reduced to 22% alcohol and then sour cherry macerate and invert sugar are added. Sour cherry macerate is produced in our distillery from fresh sour cherries. After macerate and invert sugar are added liquor is filtered and bottled.

EAN 3872741003377





COOL AND SOF dry tio

aroma



H: 115 cm Wt: 655 kg Bruto: 1,519 kg Neto: 0,632 kg

No expiration date 0,7 L

22%

ALCOHOL



H: 23,5 cm Wd: 19 cm L: 19 cm Kom. u ICS: 4 H: 23 cm Wd: 9 cm L: 9 cm L: 19 cm



Premium **Rosehip Liquor**

Taste & Color: Liquor has orange-red color and specific rosehip aroma. It is slightly sweet with syrupy structure.

After wine distillate is produced it is reduced to 20% alcohol and then rosehip macerate and invert sugar are added. Rosehip macerate is produced in our distillery from fresh rosehip. After macerate and invert sugar are added liguor is



Sour Cherry Liquor





Bruto: 1,513 kg Neto: 0,626 kg



No expiration date





Bitter Sage Liquor

Taste & Color: Liquor has light yellow color and specific sage aroma. It is slightly bitter and has well balanced finish.

After wine distillate is produced it is reduced to 26% alcohol and then sage macerate and invert sugar are added. Sage macerate is produced in our distillery from dried sage. After macerate and invert sugar are added liquor is filtered and bottled.

EAN 3872741003346



Premium Raspberry Liquor

Taste & Color: Liquor has dark red\dark purple color and specific raspberry aroma. It is slightly sweet with syrupy structure.

After wine distillate is produced it is reduced to 20% alcohol and then raspberry macerate and invert sugar are added. Raspberry macerate is produced in our distillery from fresh raspberries. After macerate and invert sugar are added liquor is filtered and bottled.

Kom. u ICS: 4

ICS na paleti:

H: 115 cm

EAN 3872741003360

H: 23,5 cm Wd: 19 cm L: 19 cm

H: 23 cm Wd: 9 cm

L: 9 cm



0,7 L

Bruto: 1,502 kg No expiration date





Get in Touch

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