



ZAVET®

SIMBOL TRADICIJE I KVALITETA

SYMBOL OF TRADITION AND QUALITY

www.rakijezavet.com

Simbol tradicije i kvaliteta. | Symbol of Tradition and Quality.



Zavet za Budućnost

PROMISE FOR THE FUTURE

193 godine
tradicije proizvodnje

193 years of production tradition



Dva veka tradicije u proizvodnji rakije

Milan Mijailović zaslužan je za ukрупnjavanje poseda, formirao je okućnicu od 30 ha. Od 1891. godine bio je na mestu predsednika suda u opštini Čumić. Za svoj rad dobio je dva ordena, orden Svetog Save, za doprinos u prosveti, i orden Jugoslovenske krune, za doprinos radu u državnoj upravi.

Milan Mijailović is responsible for consolidating the property, he formed a garden of 30 ha. From 1891, he was the president of the court in the municipality of Čumić. For his work, he received two orders, the Order of St. Sava, for his contribution to education, and the Order of the Yugoslav Crown, for his contribution to state administration.



Two centuries of tradition in brandy production

U centru Šumadije na istočnim obroncima planine Rudnik, u zelenilu šljivika prostire se selo Čumić, jedno od najvećih sela u Šumadiji udaljeno oko 20 km od Kragujevca. Povoljan geografski položaj, nadmorska visina od 500 metara i klima usloveli su da se u Čumiću i okolini razvija voćarstvo.

Baš u ovom delu Šumadije nalazi se proizvodnja porodice Mijailović. Tradicija porodice u proizvodnji voća i rakije je skoro 200 godina, kroz osam generacija koje se bave ovim poslom.

Počeci proizvodnje vezuju se za 19. vek gde je u popisu spahijskih prihoda sela Čumić 1831. godine zabeleženo da je predak Mijailo Mijailović platio porez na kasan 2 groša, a na kljuk i vino 300 oka.

In the center of Sumadija, on the eastern slopes of Rudnik mountain, nestled amidst the greenery of plum orchards, lies the village of Cumic, one of the largest villages in Sumadija, located about 20 km away from Kragujevac. Favorable geographical position, altitude of about 500 meters and the climate make perfect conditions for the development of fruit growing in Cumic and its surroundings.

This very part of Sumadija is the place where Mijailovic family run their production. The family tradition in fruit and brandy production is almost 200 years long, spanning across eight generations dedicated to this business. The beginnings of the production date back to 19th century when, in the 1831 census of the land-tax revenues of Cumic, it was recorded that the ancestor Mijailo Mijailovic paid taxes on the still in the amount of 2 groschen, and on crushed fruit and wine 300 okka.





Kapacitet podruma
Capacity of the cellar

400.000l

Destilerija Zavet je osnovana 1991. Godine. Voće koje se prerađuje u destileriji je najboljeg kvaliteta, zdravo i zrelo, ručno brano sa sopstvenih plantaža. Rakije se proizvode dvostrukom destilacijom na bakarnim kazanima. Starenje destilata se odvija u hrastovim buradima hrasta kitnjaka ukupne zapremine 100.000 litara. Podrum je kapaciteta 400.000 litara.

U želji da rakije koje smo godinama brižno negovali i čuvali, upakujemo i ponudimo tržištu, od 2015. godine počinje razvoj brenda "ZAVET", i od tada u ponudi imamo 15 različitih proizvoda.

Možemo se pohvaliti da smo jedna od 5 destilerija u Srbiji koja proizvodi rakiju sa zaštićenom geografskom oznakom „ŠUMADIJSKA ŠLJIVOVICA“ koja je proizvedena po posebnoj recepturi i kontrolisanim procesima proizvodnje.

Zavet distillery was founded in 1991. The fruit which is processed in the distillery is of the highest quality, healthy and ripe, hand-picked from our own plantations. Brandies are produced through double distillation in copper stills. The ageing process takes place in oak barrels made of sessile oak with the total capacity of 100,000 liters. The capacity of the cellar is 400,000 liters.

With the intention of packing and offering to the market the brandies that we have carefully cherished and preserved for many years, in 2015 began the development of the brand „Zavet“, and since then we have had 15 different products in our selection.

We proudly state that we are one of 5 distilleries in Serbia producing brandy with the protected geographical stamp „Sumadija Slivovitz“ which is produced according to the special recipe and in a controlled production process.

Premium Rakije

PREMIUM BRANDY

Negujemo tradiciju i kvalitet

We cherish tradition and quality



RAKIJA OD ŠLJIVE 190 LIMITED EDITION

Plum Brandy 190 Limited Edition

Povodom jubileja od 190 godina tradicije porodične proizvodnje proizvedena je rakija od šljive "Zavet 190 Limited Edition", koja je starila 15 godina u hrastovom buretu, u ograničenoj seriji od 1200 boca. Šljivovica Zavet 190 je savršena kompozicija sorti Požegače, Crvene ranke i Čačanske rodne, dobijena dvostrukom destilacijom. Ova rakija je dodir luksuza pretočen u prefinjeno piće. Boje tamnog ćilibara, ostavlja doživljaj otmenosti u čaši, zaokruženog ukusa oplemenjenog drvetom.

On the occasion of 190 years anniversary of family tradition in production, we have crafted a plum brandy called "Zavet 190 Limited Edition" which has been ageing for 15 years in an oak barrel, in a limited edition of 1200 bottles. Slivovitz Zavet 190 is a perfect blend of plum varieties Pozegaca, Crvena ranka and Cacanska rodna, obtained through double distillation. This brandy is a touch of luxury transformed into a delicate drink. Its dark amber color provides the impression of sophistication in a glass with its well-rounded taste enriched by wood.



Temperatura služenja
Serving temperature

16–20°C

Jačina
Strength

43.0% vol

Pakovanje
Packaging

750 ml

RAKIJA OD ŠLJIVE 10 LIMITED EDITION

Plum Brandy 10 Limited Edition

Rakija od šljive "Zavet 10" dobijena je od potpuno zrelih, ručno branih i odabranih plodova domaćih sorti šljiva požegače, crvene ranke i čačanske lepotice iz porodičnih voćnjaka. Po tradicionalnoj recepturi, uslovima kontrolisane fermentacije, procesom dvostruke destilacije i višegodišnjim starenjem u odabranim buradima od srpskog hrasta starog 100 godina nastaje rakija vrhunskog kvaliteta. Ograničena godišnja proizvodnja od 2000 boca.

Plum Brandy "Zavet 10" has been crafted from fully ripe, hand-picked and carefully selected fruits of domestic plum varieties from family orchards: Pozegaca, Crvena ranka and Cacanska lepotica. Following a traditional recipe, this top quality brandy has been crafted in controlled fermentation conditions, through the process of double distillation and several years of ageing in selected barrels made of 100-year-old Serbian oak wood. The annual production is limited to 2000 bottles.



Temperatura služenja
Serving temperature

16-18°C

Jačina
Strength

43.0% vol

Pakovanje
Packaging

750 ml

RAKIJA OD ŠLJIVE 5 SPECIAL EDITION

Plum Brandy 5 Special Edition

Rakija od šljive Zavet 5 dobijena je od potpuno zrelih plodova domaćih sorti šljive Čačanske rodne i Čačanske lepote iz porodičnih voćnjaka. Po tradicionalnoj recepturi, procesom dvostruke destilacije i starenjem u odabranim buradima od srpskog hrasta nastaje specijalno izdanje rakije Zavet 5.

Plum Brandy "Zavet 5" has been produced from fully ripe fruits of domestic plum varieties: Čačanska rodna and Čačanska lepota from family orchards. This special edition of plum brandy "Zavet 5" has been crafted in accordance with the traditional recipe through a double distillation process and aged in selected barrels made of Serbian oak wood.



Temperatura služenja
Serving temperature

16–18°C

Jačina
Strength

43.0% vol

Pakovanje
Packaging

700 ml



Brojne nagrade za kvalitet dobijene na sajmovima preko 20 godina unazad dokazuju kvalitet naših proizvoda. Na takmičenjima za ocenjivanje kvaliteta rakije osvojili smo 49 velikih zlatnih, 47 zlatnih i 24 srebrne medalje. Imamo 13 pehara za osvojena prva tri mesta, od toga 6 puta smo osvojili prvo mesto.

„Zavet“ predstavlja obećanje i obavezu da će se nastaviti porodična tradicija u proizvodnji rakije, da će se prenositi znanje novim generacijama, a da će nasledena iskustva neprekidno da se oplemenjuju savremenim metodama.



Numerous awards for quality received at fairs over the past 20 years serve as a testament of excellence of our products. In brandy quality competitions we have won 49 large gold, 47 gold and 24 silver medals. We hold 13 trophies for winning one of the three top places, having won the first place 6 times.

„Zavet“ represents a promise and a commitment to continue family tradition in brandy production, to pass the knowledge to future generations and to continuously enrich the inherited experience with contemporary methods.



ZAVET ŠLJIVA

Zavet Plum Brandy

Rakija od šljive proizvedena je od domaćih sorti šljive iz porodičnih voćnjaka, procesom dvostruke destilacije i starenjem do tri godine u hrastovim buradima. Aperitivna šljivova prepečenica.

A plum brandy produced from domestic plum varieties from family orchards, through the process of double distillation and aged for up to three years in oak barrels. It is an aperitif-style slivovitz.

Temperatura služenja
Serving temperature

16°C

Jačina
Strength

40.0% vol

Pakovanje
Packaging

700 ml

ZAVET VILIJAMOVKA

Zavet Pear Brandy

Proizvedena je od zrelih plodova jedinstvenim načinom prerade koji čuva prefinjena svojstva kruške vilijamovke. Dvostrukom destilacijom i odležavanjem u inertnim sudovima dobija aromu sočne vilijamovke i harmoničnost ukusa koji pruža posebno zadovoljstvo.

It has been produced from ripe fruits using a unique processing method which preserves delicate qualities of the Williams pear. Through double distillation and ageing in inert containers it obtains the aroma of juicy Williams pears and a harmonious taste which gives you a special pleasure.



Temperatura služenja
Serving temperature

15°C

Jačina
Strength

42.0% vol

Pakovanje
Packaging

700 ml



ZAVET KAJSIJA

Zavet Apricot Brandy

Proizvedena od probranog roda više sorti kajsija ukomponovanih u raskošan ukus koji se pamti. Dobijena je dvostrukom destilacijom na bakarnim kazanima koji čuvaju miris sveže kajsije i odležala u inertnim sudovima u kojima se stvara savršeno pitka kajsijevača.

Crafted from carefully selected fruits of several apricot varieties blended into a luxurious taste which is well remembered. It has been produced through double distillation in copper stills which preserve the aroma of fresh apricots and aged in inert containers where an apricot brandy with a perfect quaffable taste is created.

Temperatura služenja
Serving temperature

15°C

Jačina
Strength

42.0% vol

Pakovanje
Packaging

700 ml

ZAVET DUNJA

Zavet Quince Brandy

Dunja je aromatično voće od koga se pravi veoma cenjena rakija izuzetnog ukusa. Zavet Dunja je nastala od zrelih plodova leskovačke dunje proizvedena po tradicionalnoj recepturi, dvostrukom destilacijom. Pleni svojom voćnom svežinom, neiscrpnim mirisom i ukusom koji ispunjava usta i dugo nakon što ste je probali.

Quince is an aromatic fruit used to make highly esteemed brandy of an exceptional taste. "Zavet" Quince Brandy has been crafted from ripe fruits of Leskovac quinces following a traditional recipe through double distillation. It captivates you with its fruity freshness, long-lasting aroma and taste that lingers in your mouth long after you have consumed it.



Temperatura služenja
Serving temperature

15°C

Jačina
Strength

42.0% vol

Pakovanje
Packaging

700 ml



ZAVET TRAVARICA

Zavet Fruit Brandy With Herbs

Maceracijom šumadijskog lekovitog bilja u kombinaciji sa vrhunskim voćnim rakijama proizveli smo piće privlačnog ukusa i izvorsne arome. Travarica je piće koje okrepljuje i otvara apetit.

Through maceration of medicinal herbs of Sumadija combined with premium fruit brandies, we have produced a drink of an appealing taste and exceptional aroma. "Travarica" is a drink that invigorates and stimulates the appetite.

Temperatura služenja
Serving temperature

15°C

Jačina
Strength

40.0% vol

Pakovanje
Packaging

700 ml

ZAVET MEDICA

Zavet Cherry Brandy With Honey

Medica je specijalna rakija proizvedena od rakije od višnje sa dodatkom livadskog meda. Mutno limun žute boje, slatkastog ukusa sa aromom višnje, badema i meda.

“Medica” is a special brandy produced from cherry brandy with the addition of meadow honey. Its color is lemon-yellow and its taste is sweet with hints of cherry, almond and honey



Temperatura služenja
Serving temperature

14°C

Jačina
Strength

28.0% vol

Pakovanje
Packaging

700 ml

20 Simbol tradicije i kvaliteta. | Symbol of Tradition and Quality.

Uparivanje rakije i hrane

Pairing Rakia and Food

Svim ljubiteljima rakije omogućena je poseta destileriji.

U degustacionoj sali uz degustaciju rakije moguće je probati i hranu koju smo pažljivo odabrali i uparili sa rakijom kako bi na pravi način istakla aromatske komplekse naših rakija. Na ovaj način radimo na promociji rakijske kulture pod nazivom „Čudesni ukusi Šumadije“, gde se kroz uparivanje rakija sa hranom, upoznajemo sa tehnikom degustacije i tehnologijom proizvodnje rakije.

Želja nam je da kroz proizvodnju rakija vrhunskog kvaliteta od najboljih plodova iz naših voćnjaka promoviramo tradiciju i rakijsku kulturu.





All brandy lovers are welcome to visit the distillery.

In the tasting room, apart from brandy tasting you can also experience carefully selected food pairings in order to complement the aromatic complexities of our brandies in the right way. In this manner, we work on promoting brandy culture under the name „Magical flavors of Sumadija“ where apart from pairing brandy with food we also acquaint visitors with techniques of degustation and technology of brandy production.

Our goal is to promote tradition and brandy culture through production of top quality brandies crafted from the finest fruits of our orchards.





ŠUMADIJSKA ŠLJIVOVICA

Rakija od šljive sa zaštićenom
geografskom oznakom

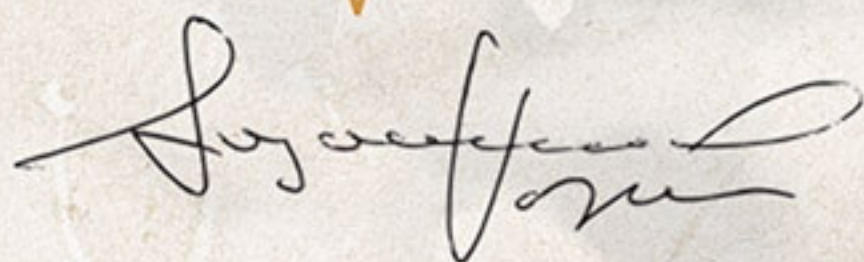
Plum brandy with protected
geographical indication

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We can boast that we are one of the 5 distilleries in Serbia that produces brandy with the protected geographical indication "ŠUMADIJSKA ŠLJIVOVICA", which is produced according to a special recipe and controlled production processes. The Zavet distillery is one of the eight distilleries that founded the regional association of brandy producers "Šumadijska rakija", and the owner of the distillery, Goran Mijailović, was the first president of the association.



ZAVET®



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