



KLIK IVENT

# Brandies

## Kovilj Monastery

East of Novi Sad, next to the village of the same name, is the Kovilj monastery with a church dedicated to the holy archangels Michael and Gabriel.

The Kovilj Monastery is located in the northern Serbian province of Vojvodina, 20 km east of Novi Sad. It was founded at the beginning of the 13th century by Saint Sava, prince and first archbishop of the Serbian Orthodox Church. The monastery was built on the place where Saint Sava healed the son of the Hungarian king Andriy II.

Today, the monastery has a large brotherhood and a school of icon painting. Almost half of the monks are highly educated. All of them work on the monastery property of about 250 hectares on different obediences.

They make famous honey, fruit brandies, cognac and walnut liqueur.





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# Apricot

## Kovilj Monastery

Apricot Manastir Kovilj, homemade apricot brandy. Produced in Bačka, Monastery of St. Archangel Michael in Kovilje. Aged in stainless steel tanks for a minimum of 2 years. Alk. 40%



APRICOT  
0,7L





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# Quince

## Kovilj Monastery

Homemade brandy made from ripe quinces is cleaned and ground and left to ferment. Brandy is baked in the traditional way. The most important thing is to preserve the fruity note in the brandy. Aging in an oak barrel in the basement of the monastery calms down the fruity ingredients of the brandy and makes it balanced and refreshing.



QUINCE  
0,7L



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# Plum

## Kovilj Monastery

The Kovilj monastery plum is obtained in a completely traditional way and aged in new barrels in the monastery cellar, under the watchful eye of the monks



PLUM  
0,7L





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# Green walnut

## Kovilj Monastery

Fruits of unripe walnuts, i.e. green bark and parts of aromatic plants are boiled and added to brandy during aging. Green walnut calms the brandy and its fruit ingredients, gives it a pleasant aroma and color.



GREEN WALNUT  
0,7L



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# Viljamovka

## Kovilj Monastery

Monastery Kovilj Viljamovka is a premium brandy created according to an ancient recipe, on the farm of the monastery Kovilj, from carefully selected Viljamovka pear fruits from its own orchards



VILJAMOVKA  
0,7L





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# Arkanj

## Kovilj Monastery

Arkanj brandy is made according to the old French recipe for calvados: ripe apple fruits are harvested by hand or mechanically, the juice is squeezed out of them and fermented. In this way, unwanted substances are removed from the apple peel. Brandy is made from fermented juice and aged for 3 years in an oak barrel in the cellars of the monastery.

It has a specific taste and amber, crystal clear color.



ARKANJ  
0,7L



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# Ison

## Kovilj Monastery

Cognac, like the best French cognacs, produced and nurtured in an Orthodox monastery in Serbia, with a complex aroma and amber color, aged for 8 years in an oak barrel and 3 years in bottles



ISON  
0,7L





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# Gift box

## Kovilj Monastery brandies

If you want a luxurious and authentic gift for any occasion, there are brandies in special gift packages



# Klik ivent d.o.o

In addition to the distribution of brandy, the expert team of KLIK IVENTA is at your disposal for the professional design and organization of all kinds of private, lifestyle and business events such as conferences, seminars, professional workshops, meetings, social and cultural manifestations, education and team building activities.

With us you can rent the complete inventory for your event. From tables and chairs, various types of glasses to coffee machines and other accompanying equipment necessary for the organization of your event.

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Because KLIK IVENT understands that trust is the key to everything. We want you to have it from the first contact.



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