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natalie maclean wine reviews & ratings



Ovaj projekt sufinanciran je sredstvima EU temeljem Nacionalnog programa pomoći sektoru vina 2019. – 2023.



Ivan Dolac barrique 2015

South Dalmatia, Islad Hvar

Badel 1862 d.d., Zagreb, Croatia

eCommerce # 24713 | 14.5% alc./vol. | \$40.95 *subject to change

Ivan Dolac Barrique ranks among the best Croatian red wines produced from the autochthonous grape variety Plavac mali grown on the southern slopes of the Hvar island. It is characterized by its dark ruby red colour, typical for top quality Plavac variety. Nurtured in barrique barrels so its primary varietal aromas of dried berry fruits and grapes is ennobled by discrete secondary aging aromas. Its flavour reveals a strong taste, robust wine, rich in essence and ripe tannins making it elegant and smooth on the palate.

"Deep and opaque ruby in colour with a beautiful bouquet. Dark berry and cherry laced with sweet spice, coco and flashes of mint all emerged from my glass. On the palate, this Croatian red was full bodied, mouthcoating and elegant, featuring pulling tannins and jammy dark fruit flavours..."

Score – 90p for 2011 vintage (Craig Haynes, NatalieMacLean.com, 2020) Winery:

Badel 1862 is one of the largest and oldest wine and spirits producers in Croatia, continuing and cultivating the rich tradition inherited from the renowned companies Pokorny, Patria, Arko and Badel Vinoprodukt. Throughout its history Badel 1862 won numerous awards. The first one was obtained for Gorki Pelinkovac liqueur from Pokorny, the Silver Medal at the World's Fair, Paris, in 1867.

Terroir:

The Svirče Winery is located on the island of Hvar, an island with the highest number of sunny days in Croatia. ~120 Ha of vineyards spread across the south-facing parts of the island and its inland. The strictly limited south-facing vineyards have fields skewed to 70% and positions which rise to 350 m elevation within meters from the sea shore.



Variety: Plavac Mali 100% Residual sugar: 3.3 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniment for the seafood specialities, grilled fine fish and crabs as well as roasted dark meat.

Craig Haynes, NatalieMacLean.com'20 (11vntg)90pFinger Lakes International Wine Competition (09vntg)Gold

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