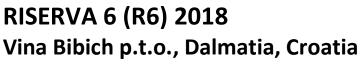


Servicing Star Markets Locally





eCommerce # 25468 | 13.0% alc./vol. | \$35.95

A dry red wine from varieties Babic, Lasin and Plavina. The wine smells like sweet berries – strawberries, blackberries and homemade cherry juice with a pronounced rustic charm. Indigenous varieties of the Sibenik region complement each other perfectly in this bottle. The wine is light and smooth, with a distinctive ruby colour and light spices and black pepper aromas. Full on the palate, harmonious, lively, intriguing.

Terroir & History:

The Bibić family has been preoccupied with viniculture and wine production in Nečven Grad u Promini, in the vicinity of Skradin since the 15th century. After the Second World War, grandfather Petar restored the vineyards and during the Homeland War, the whole property was destroyed. After the war in 1995, Alen, the grandson, restarted operations of Bibich. 20 Ha (of which 10 Ha owned): mostly Debit variety (originated from Turkey, now only in Šibenik hinterland).

Although Pošip originates from the Island of Korčula in southern Dalmatia, it also thrives on the seaside vineyards of Northern Dalmatia.

The vineyards are processed traditionally with minimal intervention.



Vinification:

Varieties co-fermented, aged 12 months in oak barrique barrels, and consistently dry with 13% alcohol.

Varieties: Babić 33%, Plavina 33%, Lasin 33%

Serving suggestion and food pairing: Serve at 16°C. Exceptionally food-friendly pair it with anything from goat cheese to smoked meats to raw tuna. The oak accents complement just about anything that comes out of a wood-fired oven.



89p



