



Sauvignon Vezak vrhunska 2020

East continental Croatia, Slavonija

Badel 1862 d.d., Zagreb

eCommerce # 334838 | 12.8% alc./vol. | \$16.95 *subject to change

Vezak Sauvignon, unique wine, with opulent, perfectly balanced aromas elder, tropical fruits, blackcurrant and grapefruit. Wine with excellent structure, expressed acidity, balanced body, fresh and pleasant. Texture almost oily, aroma both fruity and grassy, lingering aftertaste.

"...These Sauvignon Blanc grapes have an abundance of minerality and zesty tropical fruit, refreshingly integrated with soft, delicate elements of pear, lime citrus and melon. Brisk refreshing medium acidity balances well against the matching body. This is an excellent wine to accompany light cheeses, olive tapenades and pesto sauces."

(Andrea Shapiro, 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:

Daruvar translates to "Crane town", it is located at the foothills of Papuk Mountain. Winemaking has started here more than 2200 years ago and it focuses on the white varieties.

The gentle loam rich slopes of Papuk and Psunj at 150-230 meters elevation are ideal for providing long healthy growing season.



Vinification:

The grapes are handpicked and delicately processed as quickly as possible in the nearby modern winery in controlled temperature conditions.

Variety: Sauvignon Blanc 100%

Residual sugar: 2.6 g/L

Serving suggestion and food pairing: Serve at 12°C. Gastronomic wine perfect for serving with a wide range of dishes, from oysters and asparagus, risotto to small oily fish, raw scampi and sushi.

Andrea Shapiro, NatalieMacLean.com'20

89p



**natalie
maclean**
wine reviews & ratings

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sredstvima EU temeljem
Nacionalnog programa pomoći
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