

Representing Star Producers Globally,



Servicing Star Markets Locally

Plavac Hvar 2023

South Dalmatia, Islad Hvar

Badel 1862 d.d., Zagreb, Croatia

LCBO # 33856 | 12.0% alc./vol. | \$17.95



Plavac Hvar has a delicate fresh fruity varietal bouquet of plum or cherry and is medium-bodied in flavour with ripe tannic structure both due to the tannins originating from the mighty Plavac grape and Slavonian, American and French oak ageing.

History:

Badel 1862 is the largest and oldest wine and spirits producer in Croatia, continuing and cultivating the rich tradition inherited from the renowned companies Pokorny, Patria, Arko, Dalmacijavino, Badel Vinoprodukt and Duh u Boci. 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 skewed up to 70% and rise from the seashore up to 350 m elevation.



Vinification:

The grapes are handpicked and delicately processed at controlled temperature. Maceration of the grapes ~5-7 days. After the fermentation, the young wine is stabilized and prepared for maturing. 50% matured in oak barrels for 6 months.

Variety: Plavac Mali 97%, Drnekuša 1.3%, Merlot 1.2%, Ninčuša

Residual sugar: 2.4 g/L

Serving suggestion and food pairing: Decant and serve at 16°C. Perfect accompaniment for the simple meat dishes, grilled fish and ripe cheeses. This wine is an excellent everyday dinner companion.