



CUVEE BENKOVAC 2021

Middle and South Dalmatia Coast, Croatia

Badel 1862 d.d., Zagreb

LCBO # 359901 | 12.9% alc./vol. | \$17.95 | Release: 23-Sep-2023

Cuvee Benkovac has a character of elegant wine with a smooth and fresh nature, nicely followed with notes of berry aromas as well as light spicy notes making this wine warm and well-balanced. The presence of tannin structure and contributes to the mildly pronounced freshness and will safeguard the further wine quality and development in the bottle.

"...Showed a pretty ruby red in my glass. A bouquet of fresh cherries, subtle spiciness and hints of white pepper introduced an elegant medium bodied palate featuring sweet red fruit flavours framed by silky tannins..."

Score – 89p on 2018 vintage (Natalie MacLean.com, 2020)

Winery:

Badel 1862 is the 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.

At the crossroads of epochs, near Zadar, the famous Benkovac winery was founded in 1950s and continuously modernised since then.



Vinification:

Handcrafted from the grapes grown in small vineyards in north Dalmatia mountains. The grapes are handpicked and delicately processed as quickly as possible in nearby winery at controlled temperature. Separate vinification of each variety followed by blending. Aging in stainless steel tanks and then in the bottles at 14°C.

Variety: Grenache black 45%, Mourverde 20%, Cabernet franc 15%, Syrah 10%, Cabernet Sauvignon 10%

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect match with grilled game meats and mature cheeses. Goes well with Mediterranean dishes.

Craig Haynes, Natalie MacLean.com (18vntg)

89p

Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca



natalie maclean
wine reviews & ratings



WINE  ALIGN



CUVEE BENKOVAC 2021

LCBO # 359901

CANADIAN ACCOLADES

<p>Natalie MacLean '20</p>	<p>On 2018 vintage: A full-bodied, smooth red wine with aromas of dark plums and mocha. Pair with grilled meats. Cuvée Benkovac food pairings: barbecued rib eye steak, grilled burgers, meat pizza, lamb stew. 88 points, www.nataliemaclean.com</p>
<p>Craig Haynes '20</p>	<p>On 2018 vintage: The 2018 Cuvée Benkovac is unoaked and features three red grape variety Grenache Noir 77%, Cabernet Franc 10% and Mourvedre 12%. Showed a pretty ruby red in my glass. A bouquet of fresh cherries, subtle spiciness and hints of white pepper introduced an elegant medium bodied palate featuring sweet red fruit flavours framed by silky tannins. According to the bottle's label, this wine was classified under Croatia's wine rules as a Kvalitetno Vino. A Kvalitetno Vino is a quality wine. Enjoy. 89 points, www.nataliemaclean.com</p>
<p>Sara d'Amato '16</p>	<p>On 2011 vintage: A bright and juicy Croatian blend of cabernet sauvignon, merlot and syrah. Tannins are quite silky and acidity is on the high side. Mid weight with nice floral and plummy aromatics. Palate offers notes of tomato, savory dried herbs, cran-cherry and plum. Dry, concise with good focus and length. Best paired with a main with a tomato-based sauce. Tasted October 2016. www.winealign.com</p>
<p>Tania Thomas</p>	<p>On 2010 vintage: This smooth and velvety red is my favorite Dalmatian offering available in Canada. Medium bodied and dry, this is a delicious blend of Cabernet Sauvignon, Merlot and Syrah, vinified with grapes harvested from the stony, wind-swept vineyards at about 300 m above the Adriatic. The strong Cab backbone, elegance and finesse of Merlot and spiciness of Syrah make for a well balanced and complex red. It's bursting with aromas and flavours of ripe black fruit with hints of sage, thyme and rosemary, followed by a long, lingering vanilla and cedar-tinged finish. Best served with grilled meats and mature cheeses. 91 points, www.nataliemaclean.com</p>

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

