



PLAVAC PELJEŠAC RED

South Dalmatia Coast, Croatia

Badel 1862 d.d., Zagreb

LCBO # 460873 | 12.0% alc./vol. | \$16.00



“Crafted from the indigenous Plavac Mali varietal, which is considered the offspring of Zinfandel, this wine is crafted in Pelješac... peninsula” (S side of Adriatic coast (close to Dubrovnik). “This ruby-coloured dry red is fruit-forward and fragrant, with a ripe cherry and slightly herbal nose. The palate blossoms with more cherry, ripe plum, vanilla, Mediterranean herbs and dark chocolate notes. Excellent acidity and soft tannins make this wine ultra-versatile with food. If you’re a Pinot Noir fan, you’ll likely fall in love with Plavac Mali; just think of a ripe Pinot Noir and kick it up a notch.

*This is **a budget-friendly** red which is definitely worth remembering when you’re looking for wines to go with that Thanksgiving turkey. It also suits seafood such as scallops and has flavour and structure enough to balance roast lamb.”*

(NatalieMacLean.com on 2018 vintage, 2020)

Winery:

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 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.



Vinification:

The grapes are harvested by hand and processed at ~27°C. The maceration takes ~7 days. After the select yeasts fermentation the young wine is stabilized and matured 1-2 years before bottling.

Variety: Plavac Mali 100%

Residual sugar: 8 g/L

Serving suggestion and food pairing: Decant if softer tannins are preferred. Best served chilled at 15°C with fine grilled fish, rabbit dishes or specialties made of Pelješac mouflon sheep. Perfect companion for spicy Asian dishes.

Michael Vaughan, Vintage Assessments’22 (19vntg)

89p

Jane Staples, NatalieMacLean.com’20 (18vntg)

90p

Natalie MacLean’20 (18vntg)

89p & Best Value

Intervin 2019-2020 (18vntg)

SILVER & Best Value





PLAVAC PELJEŠAC RED

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CANADIAN ACCOLADES

<p>Michael Vaughan'22</p>	<p>On 2019 vintage: At last, a well-priced red that not only works perfectly in the hot weather, but truly excels with fresh bbq salmon. Croatia's indigenous Plavac Mali thrives in the southern coastal region of Dalmatia. It has a medium red colour with an attractive, slightly floral, bright, fresh, ripe, plum-cherry puree nose. Dry and medium-light bodied, its well-balanced, plummy fruit flavours are followed up with a fresh, bright, cherry-blueberry finish. It's versatile and ready-to-drink with only 12% alcohol and thankfully tannic-free. Originally launched in Vintages, it's now available in over 100 LCBO stores. This 2019 is the best yet and comes with a screwcap closure. In our blind tasting, this \$15 red stood up extremely well to one of my summer favourites - the rarefied (only 750 hectares exist globally) indigenous Frappato 2019 from Sicily which currently sells for \$24.95 at the LCBO. (89)</p>
<p>Michael Vaughan'21</p>	<p>On 2019 vintage: Plavac Mali is a red grape variety that is indigenous to southern Croatian region of Dalmatia. It thrives in the narrow scenic peninsula of Pelješac surrounded by the Adriatic Sea. It has a fairly deep purple colour and an attractive, slightly floral, bright, ripe, plum-cherry purée nose with some very gentle, sandalwood-mineral notes. It's fairly dry and medium-light bodied with harmonious, plummy, bright, red cherry fruit flavours along with a lingering, fresh, blueberry-tinged, unoaked finish. It is ready-to-drink with 12% alcohol and is traditionally paired with seafood and poultry. Formerly in Vintages (it was first released in November 2002), this new 2019 is the best yet and comes with a convenient screwcap closure with lot number L20353 on the capsule. Perfect casual summertime drinking, it is now available in over 125 LCBO outlets. (88.5)</p>
<p>David Lawrason'20 '21</p>	<p>On 2019 vintage: This is a quite light, fresh and easy red. The nose is quite pretty with florals, strawberry/cherry fruit, some hay and a slightly scorched/toasty oak aromas. It is medium weight, rounded and rather charming, although some tannin dries the finish. Very good length. Tasted October 2021. (88)</p> <p>On 2018 vintage: This is based on the Croatian variety called plavac mali which has been traced as the root variety of zinfandel. At first glance this seems a pale distant cousin, nor does it have the weight and girth of California zin, or even Puglian Primitivo, which was also its transitory home. But the soft, fruit friendliness that makes the zin connection. It pours pale ruby-garnet. The nose is gentle raspberry/strawberry jam with floral and herbal notes. Oak is distant. It is midweight, charming and fresh with some sweetness and tannic astringency. The length is very good. Tasted October 2020. (88)</p>
<p>Michael Godel'20 '23</p>	<p>On 2020 vintage: A wine of origin, that being varietal plavac mali from the Pelješac peninsula of the south Adriatic coast. A wine to chill and spill, brambly and fruity, like low alcohol zinfandel to be enjoyed overlooking coastlines, or a fast current river if that is an option. Savoury and with a light peppery and musky funk, textural and chalky. Idiosyncratic as an example and worth the curious investigation. Drink 2023-2025. Tasted June 2023. (88)</p> <p>On 2018 vintage: South into Dalmatia where the red grape Babić is known for its sour cherries and grippy tannins but here a different star, Plavac Mali. If ever considered a relative of primitivo know that it is not, even when it shows dark bramble berry and smoky charcuterie accents. This resides far from that truth, on the lithe and lean side and giving away more than a shake of life-affirming grape spirit. Lovely chalky and earthy little red here from Croatia. Drink 2020-2023. Tasted October 2020. (88)</p>
<p>Megha Jandhyala '23</p>	<p>On 2020 vintage: Made with local grape plavac mali, this is a simple, clean, ripe, and open red, with cheerful flavours of red cherry jam and dried redcurrants, supplemented by notes of bramble and herbs. The palate is approachable and fruit-forward, with notes of sweet ripe and dried red fruit, juicy acidity, and fine, but firm tannins. The finish lingers pleasantly. Tasted June 2023 by Critic Understudy Megha Jandhyala. (88)</p>
<p>Steve Thurlow'21</p>	<p>On 2019 vintage: This is a juicy lightweight red with a fragrant delicate nose of red cherry and plum fruit with some sweet herbal notes and hints of white pepper. The palate is dry and spicy with firm tannin on the finish. Very good length. Try with roast meats or a meaty pasta sauce. Tasted October 2021. (88)</p>



<p>Natalie MacLean'20</p>	 <p>On 2018 vintage: A full-bodied, supple, smooth Croatian red wine from the middle and southern Dalmatian Coastal vineyards. Aromas of dark plums, berries and smoke. The Plavic Mali grape shares an inheritance with California's Zinfandel and pair with many of the same hearty meat dishes and barbecue. Peljesac Red food pairings: meat lovers' pizza, hamburgers. (89)</p>
<p>Jane Staples'20</p>	<p>On 2018 vintage: Crafted from the indigenous Plavac Mali varietal, which is considered the offspring of Zinfandel, this wine is crafted in Pelješac... peninsula. This ruby-coloured dry red is fruit-forward and fragrant, with a ripe cherry and slightly herbal nose. The palate blossoms with more cherry, ripe plum, vanilla, Mediterranean herbs and dark chocolate notes. Excellent acidity and soft tannins make this wine ultra-versatile with food. If you're a Pinot Noir fan, you'll likely fall in love with Plavac Mali; just think of a ripe Pinot Noir and kick it up a notch. This is a budget-friendly red which is definitely worth remembering when you're looking for wines to go with that Thanksgiving turkey. It also suits seafood such as scallops and has flavour and structure enough to balance roast lamb. (90)</p>
<p>Andrea Shapiro'20</p>	<p>On 2018 vintage: Bright medium ruby coloured with a blooming berry-filled bouquet. Lively aromas of red liquorice, fresh tarragon and coppery minerals. Flavours reveal plum, blackberry, dark chocolate and savoury spicy black tea carrying into the back. Acidity is refreshing with balanced, satiny tannins and a plummy, fruity finish. Serve slightly chilled with mushroom burgers or ribs. (88)</p>
<p>Craig Haynes'20</p>	<p>On 2018 vintage: This wine was crafted with Plavac mali, a grape indigenous to Croatia. On this nose, this wine revealed elegant, hushed aromas of crushed berries and cherries framed with hints of cedar and spice. Red berry dominant, the palate showed supple tannins, tilted towards medium weight and introduced a fleeting finish. For me, this Plavac mali and a square of dark chocolate paired quite nicely. Enjoy. (88)</p>
<p>Jennifer Havers'20</p>	<p>On 2018 vintage: This wine is made from Plavac Mali, which is indigenous to Croatia. Aromas include cranberry, cherry, and warm spice. Medium bodied on the palate, with some medium+ acidity, tons of tart cranberry on the palate, with hints of smoke and spice on the finish. Enjoy with your holiday turkey dinner. (88)</p>
<p>Molly Amoli Shinhat'20</p>	<p>On 2018 vintage: One of United Stars portfolio of wines from Croatia, this pale ruby begins with a medium nose of red berry fruit with light spice. It's a melange of mediums, with medium plus acidity in a bed of red currants, raspberry, red plums, with a whisper strawberry note... As an experiment, I tried this twice. The second time slightly chilled and...Voilà! It reminded me of a melted fruit berry popsicle! Delicious!.. Enjoy alone as a great sipper or as recommended, pair with bratwurst, souvlaki or kebabs. It's also a formidable pairing with salt and vinegar chips.</p>