



Graševina Daruvar 2016

Continental Croatia, Slavonia

Badel 1862 d.d., Zagreb

eCommerce # 479534 | 11.5% alc./vol.

Tasting notes:

Graševina (also known as Welschrieslig, Riesling Italico, Laski Rizling, Olasz Rizling) Daruvar has live and deep straw yellow colour with greenish reflexes. Delicate and fresh aroma of apricot, floral notes and dried herbs are first impression, followed by pear and almond notes. Refined mineral taste with slight bitterness is terroir driven. Warm, full, soft and supple body balanced by lively acidity with spicy and mineral finale.

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.

Terroir:

Daruvar translates to “Crane town” (hence the label), 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 with a special emphasis on the locally favoured Graševina.

A cold climate hardy Graševina grape is late budding and late ripening, it retains healthy levels of acidity when properly cropped back. The gentle loam rich slopes of Papuk and Psunj at 150-230 meters elevation are ideal for providing long healthy growing season.



Vinification:

Select grapes are harvested at optimal level of maturity early in the morning then fermented under controlled temperature at ~16°C with selected yeasts.

Variety: Graševina 98%, Chardonnay 1%, Sauvignon 1%

Residual sugar: 3.5 g/L

Serving suggestion and food pairing: Due to its unique bouquet, full and pleasant freshness, this smooth and light wine chilled to 10-12 °C is a perfect match for various white meat dishes, salads, cold cuts, pasta as well as freshwater and sea fish dishes.