



## Cuveé Daruvar 2016

East continental Croatia, Slavonija

Badel 1862 d.d., Zagreb

**eCommerce # 484997 | 12.5% alc./vol. | \$16.00**



### Tasting notes:

*Cuvee Daruvar is light, fruity and fresh wine with subtle aromas of meadow flowers and citrus. The base holder of this blend is Graševina, which with the addition of and international assortment of Sauvignon and Chardonnay makes this wine more complex.*

### 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 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 Psnj at 150-230 meters elevation are ideal for providing long healthy growing season.



### Vinification:

Grapes are picked early morning, fermented at ~16°C. Separate vinification of each variety followed by blending. Fermentation is encouraged by inoculation of selected yeasts. After the fermentation, the young wine is stabilized and prepared for maturing. When the wine reaches the highest point of its development, it is ready for bottling it undergoes the microfiltration. Aged in stainless steel tanks after stabilization for a short period of time.

**Variety:** Graševina 71.5%, Sauvignon 14.25 %, Chardonnay 14.25%

**Residual sugar:** 2.3 g/L

**Serving suggestion and food pairing:** Serve at 12°C. Perfect accompaniment for pasta, poultry meats, river fish, risotto and soft cheese.