

Representing Star Producers Globally,



Servicing Star Markets Locally



## PELJEŠAC 2016

South Dalmatia Coast, Croatia

Badel 1862 d.d., Zagreb

LCBO # 460873 | 12.0% alc./vol. | \$13.30



*This popular, Croatian Vintages brand makes its way to wine shelves at a price sure to attract curiosity. Made from Plavac, a close relative of Zinfandel, it's a medium-bodied red with aromas of red fruit jam and notes of plum, pomegranate and spice. This is a staple wine and much sought after in the Eastern European communities. Try it with bratwurst, chicken souvlaki or kebabs. (LCBO Guide The Best of Summer 2016)*

*From indigenous grape variety Plavac Mali grown in controlled area of Pelješac peninsula. Ruby red with a hint of garnet; prominent notes of cherry, raspberry and plum; the palate is dry, med-bodied, filled with flavours of red berry fruit and Mediterranean herbs; well integrated tannins; finishes with pleasant spice notes. In a way resembles not Zinfandel or Primitivo but rather Pinot Noir...*

### 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.



### 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:** 9 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.



**natalie maclean**  
wine reviews & ratings



**Intervin 2018-2019**

**GOLD & Best Value**

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# CANADIAN ACCOLADES

Steve Thurlow '16	About 2014 vintage: This is a dry lightweight red with delicate aromas of red cherry and cranberry fruit with some hints of dry leaves. The palate is quite simple and very dry with very good length. Well balanced with firm tannin on the finish. Try with mature cheese or bbq sausages. Tasted July 2016. <a href="http://www.winealign.com">www.winealign.com</a>
Natalie MacLean '13	About 2011 vintage: Pleasant, full-bodied with dark red fruit. Straight-forward pleasure. This robust red is made from the Plavac Mali grape. Good tannic grip. Great price. Decant 2 hours to soften. Food pairings: meat lovers' pizza, hamburgers. <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a>