



Plavac Hvar 2018

South Dalmatia, Islad Hvar

Badel 1862 d.d., Zagreb, Croatia



eCommerce # 724525 | 12.0% alc./vol. | \$15.95 *subject to change

Plavac Hvar has a delicate varietal bouquet of fruitiness such as plum or cherry and is harmoniously, fresh and medium-bodied in flavour contributed with ripe tannins due to oak maturing of the wine but also the tannins originating from grape.

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:

The Svirče Winery is located on the island of Hvar, an island with the highest number of sunny days in Croatia. ~120 Ha of vineyards spread across the south-facing parts of the island and its inland. The strictly limited south-facing vineyards have fields skewed to 70% and positions which rise to 350 m elevation within meters from the sea shore.



Vinification:

The grapes are handpicked and delicately processed controlled temperature. Maceration of the grapes ~5-7 days. After the fermentation, the young wine is stabilized and prepared for maturing. 50% Plavac Hvar has been maturing in oak barrels for 6 months. When the wine reaches the highest point of its development, it is ready for bottling it undergoes the microfiltration.

Variety: Plavac Mali 100%

Residual sugar: 2.5 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for the simple meat dishes, fish and ripe cheeses. This wine is for everyday consumption.

