Vezak Grasevina kvalitetna 2018

East continental Croatia, Slavonija

Badel 1862 d.d., Zagreb

eCommerce # 809665 | 12.1% alc./vol. | $15.95 *subject to change

Graševina (also known as Welschrieslig, Riesling Italico, Laski Rizling, Olasz Rizling) Daruvar has live and deep straw yellow colour with greenish reflexes. Modern and popular wine, fresh with perfectly balanced vivacious fruity aromas, unique and light palate and the pleasant smoothness. The balance between the fresh and pure flavour of Graševina Vezak, combined with apple and pear fruity aromas and peach notes, will please modern wine connoisseurs.

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.

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

Vinification:

Picked early morning and macerated at controlled ~17°C. Selected yeasts fermented. Aged in stainless steel tanks for 7 months followed >2 months in the bottle.

Variety: Graševina 90% (also known as Welschriesling, Riesling Italico, Olaszrizling, Laški Rizling), 10% other (Rheine Riesling, Chardonnay, Sauvignon)

Residual sugar: 2.7 g/L

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