



POŠIP

2016

ABOUT THE WINERY:

We are a Croatian family winery that makes wine from organically grown grapes from our own vineyards. Most of the grapes that we grow are autochthonous varieties. The winegrowing tradition of the Štimac family dates back to the beginning of the 20th century, which is when the first vineyards were planted by Mijo Popich Rizman, whose name the winery still bears today. At new locations in the youngest winegrowing area in Croatia, Komarna in the region of Dalmatia, the Rizman Winery owns 22 hectares of their own vineyards and 10 hectares of olive groves. The love and dedication that we apply to making our wines and oil, together with our high production standards that control entire process, from pruning to the filling of wine and oil bottles, guarantee the superior quality of our products.

VITICULTURE:

The grapes for this wine are of the Pošip variety, which is the most famous white autochthonous regional variety, together with a small content (up to 5%) of the Viognier variety. They are sourced from our own organic vineyards in the Komarna winegrowing area. The vineyards are located on south-facing slopes with an incline of up to 30%, at an altitude between 50 and 250 metres. The earth is karst-like and consists of limestone with a small content of soil. The yield of wine per hectare is quite small and amounts to 18 to 27 hectolitres, which results in concentrated fruitiness and freshness. Irrigation is performed only in case of exceptional drought.

WINEMAKING AND AGEING:

Processing and vinification begin with the selection of grapes at our winery after they have been picked by hand. The owners perform this selection personally to make sure that only the best grapes are sent for further processing. The wine undergoes alcoholic and malolactic fermentation in a tank under controlled conditions. After stabilisation and filtering, the wine is filled into bottles in which it is aged for several months before it is released into the market.

TASTING NOTES:

Mid intensity golden colour. Clean, youthful, elegant with notes of citrus, white peaches and wild flowers. On the palate it is dry with refreshing acidity and attractive creamy mouthfeel. It has lovely vibrancy and freshness and it is moderately persistence on the finish.

FOOD PAIRING:

It can be enjoyed by itself as well as salads, fish dishes and seafood.



Vol. Alc. 13 %

pH ~ 3.34

Acidity ~ 5,7 g/l

No. Bottles ~ 18 933