



PRIMUS

PLAVAC MALI 2015

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 Plavac mali variety, which is the most famous local variety. They are sourced from the best plots of 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 this, it is aged under professional supervision in new barrique barrels made from French and American oak for 12 months. After filling, it is aged for at least 6 months before it is released into the market.

TASTING NOTES:

Colour show maturity with a delicate garnet hue. Aromas are vibrant, complex and inviting including notes of dark fruits, sage, fresh meat and wild berries. Dry with attractive ripe and juicy fruits as well as elegant sweet spices. One of the best examples from our Estate that will give pleasure now and also repay ageing for longer. It is reminiscent to a high quality Barolo but with more generous fruit profile.

FOOD PAIRING:

This is a powerful wine that will be able to withstand strong dishes and most red meat dishes. It will pair especially well with roasts, any variation of meat stews and hard cheeses.

Vol. Alc. 13.5 %

pH ~ 3.6

Acidity ~ 5,6 g/l

No. Bottles ~ 20 533

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