



ST. MICHAEL SYRAH 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 come from the famous international grape variety Syrah, and are grown in our own organic vineyard Komarna. The vineyard bears the internal mark A8 and is situated at 100 m above sea level, on the southern slopes with an incline of up to 30%. The vineyard consists of 92 rows, with a planting distance of 1.8 m between the rows and spacing between the vines of 0.8 m. The vines were planted using the cultivation method called bilateral cordon. The total number of the grape vines in this vineyard is 5670. The karst-like ground consists of limestone with a small content of soil. The yield of wine per hectare is quite small and amounts to 18 to 28 hl/ha, which results in concentrated fruit quality and freshness.

WINEMAKING AND AGEING:

Processing and vinification begin with the selection of grapes at our winery after they have been picked by hand. The owners select the grapes 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 old 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:

The wine is elegant with aromas of preserved dark cherries, blueberries, dark chocolate, tar and dried Mediterranean herbs. When it touches the palate, it is full-bodied with a sophisticated structure and balancing freshness. It is harmonious, and it can be either consumed right away or left to develop for a decade so that it achieves its full complexity.

WINE AND FOOD PAIRING:

St. Michael Syrah is a full-bodied wine with a sophisticated structure and balanced freshness, and it can be paired with most beef and lamb dishes, delicious pasta dishes and hard cheeses. Due to its elegant nose of preserved dark cherries, blueberries, dark chocolate, tar and dried Mediterranean herbs, it can also be enjoyed on its own, served at 18°C.



Vol. Alc. 14 %
pH ~ 3.72
Acidity ~ 5 g/l
No. Bottles ~ 3 148