

MEDITERAN 2018



Grape variety: Teran
Category: red aromatized Teran wine with the addition of acacia honey
Wine-growing area: West Istria, Croatia
Vineyard: Žmergo
Age of vineyard: 27 years
Altitude of vineyard: 200 m
Position of vineyard: south
Soil composition: flysch, limestone, clay
Harvested: by hand
Alcohol by volume: 14,8 %vol
Total acidity: 5,2 g/l
Unfermented sugar: 142 g/l
Bottle size: 0,5 l
Serving temperature: 8 °C

Tasting note

The name is a word play in Croatian language. “Med-i-teran” would translate as honey-and-Teran (indigenous grape variety). But there is even wider meaning - Adriatic coast of Istria is part of Mediterranean Sea thus allusion to the Adriatic coast is obvious. Wine is quite pronounced on the nose, displaying wild herbs, dried black fruits, liquorice, and honey as well, but quite subtle and nicely integrated. Good sweetness on the palate, medium to full bodied. Low in tannins with moderate to high acidity levels. There is a gentle and welcoming bitterness on the palate very much in the style of bitters. Honey on the palate is more exposed than on the nose, reminiscent of gingerbread which stays long in the aftertaste.

Food matching

Possessing sweetness, bitterness, and black fruits character it will match nicely with chocolate-based deserts or fruit salads based on blueberries, bitter-cherries and other fresh black fruits.

Ageing potential

Already at its peak but will stay as such for at least five more years.