



SANTA LUCIA TERAN 2017

Grape variety: 100% teran

Category: dry red wines

Wine growing area: West Istria, Croatia

Vineyard: single vineyard Santa Lucia

Vineyard age: planted in 2014

Altitude of vineyard: 150 m

Vineyard orientation: top of the hill

Soil composition: flysch, limestone rocks, clay

Harvested: by hand

Vinification: manual grape selection, maceration 3 week

Aging: 24 months in barrique barrels

Maturation in bottles: since 2023

Alcohol by volume: 14 vol%

Total acidity: 6,9 g/l

Unfermented sugar: 3,8 g/l

Bottle size: 0,75 l

Serving temperature: 18 °C

Tasting note:

The wine displays a deep, opaque ruby colour. On the nose, it is intense and “massive,” fully developed yet in excellent condition. Intense black fruits and pronounced oaky, toasty notes dominate. Black cherries, cooked plum, charred wood, smoke, blackcurrant, leather, cedar, a hint of chocolate, undergrowth, and forest floor all make an appearance. A bit robust at first, it becomes more refined and well-integrated with time. Intensity and sheer power define this wine. Made from fully ripe grapes, it shows just a touch of dried herbs, mint-like, which are a hallmark of Teran from Istria.

Dry on the palate, with a high level of refreshing acidity – something only Teran can truly deliver in Istria. It is medium to full-bodied, with a generous amount of very ripe tannins. The aromatic profile on the palate is slightly less complex than on the nose, but still more than enough to offer a unique and pleasurable experience. Teran, in general, is not an easy wine to understand, it's untamed, like many indigenous grape varieties around the world. Very long finish. Decant well before serving.

Food pairing:

This wine calls for serious food – think steak, grilled meat, or game. It also pairs beautifully with slightly spicy dishes like paella or jambalaya.

Aging potential:

Perfect to drink from 2025 and on.