



Name: Brkić Greda

Classification: Dry white wine

Varietals: 85% Žilavka, 15% Bena Krkosija

Appellation: Čitluk, Mostar, Bosnia & Herzegovina 3

Vineyard Size: 3 hectares

Annual Production: 1,005 bottles

Alcohol: 11.7%

Climate: Temperate Mediterranean climate

Terrain: Karst plateau soils rich in limestone, surrounded by hills and high mountains.

Farming: Biodynamic farming

Vinification: Fermented in 3000L Bosnian neutral American oak barrels; 15-20% whole cluster with native yeast fermentation. Undergoes full malolactic fermentation, then aged for 2 years on the lees in oak barrels. Bottled unfiltered.

Tasting Notes: This wine comes Greda vineyard, on the plateau of the hillside and showcases the potential of the Žilavka grape, with beauty and elegance that is reminiscent of white Burgundy. Full of complex aromatics of bruised apple, toast and earth with lush, rich fruit yet at under 12% alcohol is still so lively and elegant with delicate flavors of yellow fruits, tangerine peel, and a touch of pepper.

Winery: VINO Brkić started with a whisper in the late 70s, Pasko Brkić planted vineyards in Čitluk—a wine district located just south of Mostar in southern Bosnia and Herzegovina—at 800-1,300 feet above sea level and built a modern wine cellar.

Pasko's son, Josip, took over after he passed, and dedicated the focus primarily on the native varieties of Žilavka and Blatina. Josip also fell in love with organic practices in the early 2000s after attending an Organic Wine Expo in Italy. From there he embraced a commitment to create wines with life and only in these practices. Inspired by purity and balance of acidity, tannin, and texture, he converted the vineyards and cellar to biodynamic practices.

The winemaking process is aligned with his farming practices: allowing nature to speak for itself. Strongly following biodynamic winemaking practices, the wine is made as naturally as possible, using all gravity in order to avoid pumps, gentle pressing, and exclusively fermented with native yeasts and non-filtered. Ageing is exclusively in large local Bosnian oak barrels.