



Name: Brkić Žilavka

Classification: Dry white wine

Varietals: 85% Žilavka, 15% Bena and Krkošija (local varietals)

Appellation: Čitluk, Mostar, Bosnia & Herzegovina

Density & Yield: 3 hectares

Annual Production: 1,005 bottles

Alcohol: 12.25%

Climate: Temperate Mediterranean climate

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

Farming: Biodynamic farming

Vinification: Fermented with native yeast in stainless steel, aged for 3 months on the lees and bottled unfiltered; combination of organic fruit from Brkić vineyards as well as some local farmers.

Tasting Notes: This wine is a refreshing reflection of the Mediterranean terroir of Mostar: bright yellow and green fruits on the nose, lemon zest and dried Mediterranean herbs. Packed with flavors of Anjou pear, sage and oregano with balanced acidity. Enjoy chilled, with fresh vegetables, white pasta, grilled fish and shellfish.

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 varietals 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.