



Name: Bura Plavac Mali Sivi

Classification: Orange Wine (Skin Contact White)

Varietals: 100% Plavac Mali Sivi

Appellation: Potomje, Pelješac

Density & Yield: 3,000 vines/ha; 0.5 kg/vine

Annual Production: 1,000 bottles

Alcohol: 13%

Climate: Mediterranean, with dry and hot summers, and mild winters.

Terrain: Goblet, dry farming style no trellising, vines are naturally low to the ground, protecting themselves from high winds and sun.

Farming: Crazy orange mutation of a familiar red grape. The grapes Plavac mali sivi are the result of spontaneous mutations of the standard genotype Plavac mali grapes. The bunches of grapes are gray and give a full-bodied wine with pronounced fruity aromas. Over the past 3 years the Bura family has separated a small plot of this recently discovered mutation. It is the first sustainable vineyards of this varietal in the world. Organically farmed and manually harvested.

Vinification: Fermented naturally in open vats with four days of skin contact; 6 months in neutral oak barrels; 12 months in bottle.

Tasting Notes: Everything about this wine is exciting and special. Totally unique rose gold color, pure and crystal clear. The nose pops with intense ripe apricots, yellow plums, and yellow roses. On the palate, freshness balanced with body and power. Packed with ripe exotic rhubarb, apricots, white cherry and Mediterranean herbs.

Given its tannin from skin contact, this wine is so versatile and can be enjoyed with a wide variety of foods or so interesting is great on its own.

Try with aromatic cheeses, roasted fish, shellfish or Croatian Euroclassic football!

Winery: Located on the steep 45 degree Southern slopes of Pelješac Peninsula known for its big reds, Bura vineyards produce the most unique, delicious and prestigious wine to ever come out of the Dalmatian Coast. As much as there is talk about all the different wineries and winemakers in Croatia, no other winemaker stands out more than Niko Bura and his sacred Bura Dingač. Niko Bura's vineyards are fully organic and are the truest expression of the microclimate and land of Croatia's southern Dalmatian coast. The Bura family has one of the longest traditions of winemaking in Dingač and Croatia as a whole, spanning over sixteen generations -- since the year 1410!