



Name: Enjingi Zweigelt

Classification: Dry red wine

Varietals: 100% Zweigelt

Appellation: Kutjevo, Slavonia, Croatia

Density & Yield: 8,500 vines/ha; 0.5 -1 kg/vine

Annual Production: 20,000 bottles

Alcohol: 13,5%

Climate: Continental, with dry and hot summers, and cold, snowy winters.

Terrain: All of the vineyards are on southern sun exposure slopes that receive constant breezes. Exceptional quality volcanic and sandy soils with white clay stones, on a bedrock of slate and granite.

Farming: Organic. No irrigation, with minimal amount of spraying in April, with only a little bit of powdered sulfites and, on rare occasions, copper.

Vinification: Hand harvested and de-stemmed, macerated on the skins for approximately 8-10 day in stainless steel and plastic vats. The spontaneous fermentation process is temperature controlled at 25°C. Maturing of the wine is done in Enjingi's custom, privately handmade Slavonian oak barrels for 18 months, a combination of large oak barrels (size of 1,000L to 8,500L) and smaller-sized (from 225L to 500L), with an additional minimum maturing of 12 months in the bottles before being released onto the market.

Tasting Notes: Deep, (unfiltered) cloudy ruby-red color. Ripe red fruit – cherries and plums, currants, aromatic herbs – bayleaf in particular, with soft, smooth tannins. This initial flavor is followed by secondary subtle notes of chocolate, coffee, and spices, with a small hint of sweet oat. The slight residual sugar nicely fills the palate, giving it an added dimension and weight, while leaving pleasant and soft, dark forest fruits on the finish. Ideal with grilled pork chops – or anything that is pork, roasted turkey, Slavonian kulen (air-dried pork and paprika sausage), red roasts, game – particularly rabbit or fowl, or soft aged cheeses.

Winery: A cult winemaker in Croatia who has the utmost respect from his winemaking peers, the wines of the Enjingi family are traditionally miraculous! Nothing has changed their winemaking philosophy, neither history nor social and political climate in which they were made. Winemaking has always been tempted by unpredictable nature, but hard working and experienced people learned how to take advantage of it. Through the years and the generations they have established an authentic winemaking tradition. The Enjingi family celebrates well over 117 years of winemaking. No matter how strongly they follow their own tradition, their success turns to be a modern guide in the whole wine-growing area.