



Name: Kozlović Teran

Classification: Dry red wine

Varietals: 100% Teran (aka Terrano)

Appellation: Northern Istria, Croatia

Density & Yield: 4,500 vines/ha; 1.5-1.8 kg/vine

Annual Production: 30,000 bottles

Alcohol: 13%

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

Terrain: Hilly vineyards in small areas called Valle, Santa Lucia, and Kontarini, with southern sun exposure, at an altitude of approximately 240 meters. The area, much like the rest of Istria, Croatia, is made up of gently rolling hills with what the Istrians like to call “Terra Bianca,” or “White Soil” – a combination of flysch, limestone, and white clay.

Farming: Minimal amount of spraying, as needed, only with substances approved for sustainable farming in Istria, Croatia.

Vinification: Grapes were hand-harvested, de-stemmed, macerated for 15 days and naturally fermented in stainless steel tanks and partially in oak barrels. Matured in stainless steel (inox) tanks and large 5,000L oak barrels for 12 months. Bottled unfiltered.

Tasting Notes: Vibrant, fun, lively, but also a luscious Teran with a great mouth-feel! Juicy and friendly acidity, paired with herbs, black tea, sour red cherries, slight balsamic notes, a superb tannin structure, a wonderful inky-ness and inviting dark berry fruit components!
This wine will pair nicely with lasagna with minced meat, pasta with tomato sauces, meat balls in sauces, grilled pork, cured of smoke meats, aged smoked cheeses, rabbit, venison, hearty stews (goulash!), red meat roasts, grilled panini sandwiches, and a (strictly) brick-oven pizza.

Winery: Gianfranco Kozlović is the largest private producer of Malvasia in Istria, and a vocal crusader for quality. The family has been working these vineyards that dot the hillsides of northern Istria for several generations. Since the early 90s, Gianfranco and his wife Antonella have played a key role in putting Croatian Istrian malvasia back on the wine map. They have experimented with different styles and are producing several malvasia wines in their beautiful modern winery today. However, their signature and their claim to fame remains the fresh, crisp, aromatic, mineral, unoaked malvasia.