



Name: Pomalo Frankovka

Classification: Dry red wine

Varietals: 100% Frankovka (aka Blaufrankisch)

Appellation: Slavonija - Pannonian basin, Continental Croatia

Annual Production: 6,000 bottles

Alcohol: 12%

Climate: Continental, with dry and hot summers, and

cold, snowy winters

Terrain: Volcanic and sandy soils with white clay stones,

on a bedrock of slate and granite.

Farming: Sustainable viticulture and accordance with integrated farming guidelines.

Vinification: Hand-picked. Destemmed and pressed with 7-14 days of skin maceration with spontaneous fermentation.

Racked and 4-6 months aging on fine lees in stainless steel. Lightly sulphured. Minimum necessary filtration

before bottling in February 2023.

Tasting Notes: Graševina (aka Welschriesling) is the most widely planted white grape in Croatia, and most prominently

grown in the Slavonia area near the border of Hungary. You can't talk about Croatian whites, without

talking about Graševina!

The whole point of Pomalo is to take it easy and not take things too seriously – like the name of this wine: Freškavina, loosely translated to "freshy wine". Nothing too technical here. With the gentle expression of native yeast fermentations, Freškavina, exudes the floral aromatics and tropical fruit expression of Welschriesling, with a bright and crispy backbone that makes it super oh so refreshing. In a region famous for cured and smoked pork, pair with paprika cured meats (Kulen), fish paprikaš, vegetable stew, and crispy

lard cracklings (čvarci).

Winery: The description of the word "pomalo" cannot be found in any Croatian dictionary. Literally, "pomalo" means

to take it easy, to relax, no stress, but also slow down, no worries...

The true meaning of "pomalo" is rooted in the coastal and island lifestyle and the general state of mind of the Dalmatians. Us Americans can use more Pomalo, all the time.

There are so many exciting varietals and terroirs within Croatia, so to capture the pomalo lifestyle in liquid form, we teamed up with the allusive Begović cousins to produce some of the best natural Hrvatska expressions to bring to the US.

The Begović cousins are two phenomenal winemakers from starkly different backgrounds - one based in the northeastern mountains of Slovenia, one based on the Dalmatian coast of Croatia — whom discovered their long-lost relation to each other over their mutual family lineage in the village of Kozice, Croatia.