



Name: Pomalo Plavina

Classification: Dry sparkling Rose Pet Nat wine

Varietals: 100% Plavina

Appellation: Dalmatia

Annual Production: 10,000 bottles

Alcohol: 10.5%

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

Terrain: Inland locations near the beautiful and historic town of Šibenik. A terrain made up of various vineyard locations on slopes or semi-slopes, with an altitude of 50 to 300 meters asl. The vineyards see some of the warmer temperatures in Northern and Central Dalmatia, with interestingly cooler nights and constant breezes. Mostly fertile red and brown topsoil with finer brown clay stones, and a rugged and tough limestone foundation.

Farming: Practicing organic, no irrigation.

Vinification: This is a new wine, made for the first time in 2021. Embracing the minimal intervention approach in the cellar, hand-harvested grapes were destemmed and direct pressed to into a stainless steel tank to undergo spontaneous fermentation. Before fermentation was finished, the wine was bottled and left for 6 months on the lees. Roughly disgorged; no sulfur added.

Notes: Often overlooked in Dalmatian reds for its more robust peers like Plavac Mali and Babić, Plavina is an incredible coastal red varietal that delivers Dalmatian terroir while maintaining freshness and elegance.

The whole point of Pomalo is to take it easy and not take things too seriously. So, nothing too technical here, except that you may find yourself with a serious obsession with this wine! This wine is so refreshing, fun, and packed juicy and refreshing pink and red fruits. This Pet Nat that captures everything about the pomalo lifestyle on the Dalmatian coast. Pair with sunsets, hammock naps, and straight fjaka (aka doing nothing).

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.