



Name: Pomalo Plavina

Classification: Dry Red wine

Varietals: 100% Plavina

Appellation: Dalmatia

Annual Production: 10,000 bottles

Alcohol: 13.2%

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. Vineyards see some of the warmer temperatures in Northern and Central Dalmatia, with interestingly cooler nights and constant breezes. Mostly fertile red and brown top soil with finer brown clay stones, and a rugged and tough limestone foundation.

Farming: Practicing organic, no irrigation

Vinification: Destemmed into rotary fermenter. Spontaneous fermentation begins after 2 days. Fermentation continues at 14-16 degree Celsius due to low ambient temperature. Wine is pressed off skins after 10 days midway through fermentation. The wine is allowed to finish fermentation in inox. After fermentation has finished, the wine is allowed to naturally settle for one week and then racked. Wine receives a light filtration at bottling and minimal sulphur addition at bottling.

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.

Yummy aromas of plum jam over breakfast pastries pop from the glass, delivering a textured but balanced palate of dark cherry and cinnamon raisin bread, with youthful and easy-going tannins. A perfect chillable and crushable Dalmatian red. Pair with sunsets over the Adriatic, grilling in your bathing suit, or sipping late night as the bonfire dies down.

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.