



**Name:** Pomalo Plavina

**Location:** Srednjak, Feričanci, Slavonija - Pannonian basin, Continental Croatia

**Varietal:** 100% Frankovka (aka Blaufrankisch)

**Total Production:** 8,500 bottles

**Type of Soil:** Pseudogley with 5% humus

**Alcohol:** 11.4%

**Aspect:** South west

**Vineyard Age:** 16 years

**Harvest Date:** September 9, 2022

**Vinification:** Hand-picked. Destemmed and pressed with minimal skin contact. Natural cold settling for 48hrs. Racked off juice lees. Spontaneous fermentation. Racked and four months aging on fine lees. Lightly sulphured. Minimum necessary filtration before bottling in February 2023.

**Notes:** Direct press Frankovka showing that Slavonia knows how to party in the summertime just as much as the coast! Delivers a nose bursting with floral aromas and red berry fruits, particularly strawberries and raspberries. The palate is fresh, vibrant, bright, and effortlessly pleasing - the PERFECT summer wine for doing absolutely nothing... besides drinking Pomalo Rose.

**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.