



Name: Pomalo Graševina

Classification: Dry skin contact white wine

Varietals: 100% Graševina (aka Welschriesling)

Appellation: Slavonia

Annual Production: 10,000 bottles

Alcohol: 11.9%

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: Practicing organic, no irrigation

Vinification: Destemmed into inox fermenters followed by spontaneous fermentation with natural yeast starting after 3 days. Punchdowns once per day, pressed off skins after 15 days, near the end of primary fermentation. Wine kept warm in inox tanks to allow for the completion of primary fermentation and natural beginning of malolactic.

Tasting Notes: Distinct aromas of Slavonia, like a late summer fruit basket opened in a pine forest. Aromas of spiced grapefruit and eucalyptus, with a soft and chewy palate of tropical fruits. Enjoy while laying out on a blanketed picnic, stretching in a hammock hung between two pines, or while casually floating on Kopacki Rit.

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.