



**Name:** Tomac Brut Rosé

**Classification:** Brut Rosé Sparkling Wine

**Varietals:** 100% Pinot Noir

**Appellation:** Plešivica

**Annual Wine Production:** 12,000 bottles

**Alcohol:** 12.5%

**Climate:** Continental climate, mild to high temperatures during the growing season, with consistent rain.

**Terrain:** Mainly limestone and marl, further promoting the production of acidity in grapes. The vineyards are south-facing, enabling the grapes to receive sufficient sunshine for better ripening. The vineyards lie on rolling hills, starting from 200 meters in elevation up to over 400 meters.

**Farming:** Biodynamic farming

**Vinification:** Pinot Noir is transferred directly after the harvest to the cellar, for a short maceration in large oak 1000L barrel, just for a light and delicate color. After that, the wine is pressed and the must is poured directly into a large 2000L Slavonian oak barrels for fermentation and ageing. Spontaneous fermentation occurs and after 8 months (typically ~April) the secondary fermentation is prepared in the bottle. After bottling, the rose ages in the bottle on yeasts for 15-18 months, sometimes longer.

**Tasting Notes:** Plešivica is touted as “Croatia’s Champagne”, where Chardonnay and Pinot Noir (“Pinot Crni” in Croatian) thrive here. The Brut Rosé shows off a beautiful and vibrant nose, a perfect balance of freshness and complexity, with crisp acidity and wonderfully bright red fruits, soft and silky palate, with a creamy and harmonious finish.

**Winery:** The Tomac family has been making wine for over 100 years, and has a total of 9ha of vineyards, including the varietals of Rhine Riesling, Chardonnay, Sauvignon Blanc, Pinot Noir and old Plešivica varieties. Many vineyards are very old, up to 80 years!, and all Tomac wines are produced exclusively from grapes from the family's own vineyards.