



Name: Tomac Diplomat Brut Nature

Classification: Brut Nature Sparkling Wine

Varietals: 80% Chardonnay, 20% Žuti Plavec

Appellation: Plešivica

Annual Wine Production: 50,000 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: Spontaneous fermentation in large 2000L oak barrels, natural malolactic fermentation, and aging on the fine lees for 6 months. 2 years of bottle maturity, Zero dosage/Brut nature

Tasting Notes: Plešivica is touted as “Croatia’s Champagne”, where Chardonnay and Pinot Noir (“Pinot Crni” in Croatian) thrive here. Diplomat is wonderfully refreshing, bright and creamy with persistent bubbles. Beautiful aromas of lemon peel and brioche, with a lively palate of lemon curd, yellow apple, marzipan, refreshing minerality and great length.

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.