



Farming: Farming is organic, not certified

•

- Vinification: All grapes are harvested by hand in the early morning hours in order to start vinification as coldly as possible. Maceration on the skins for 8 days with fermentation started exclusively with native yeasts. The Cabernet Franc and Cabernet cauvignon are aged in stainless steel tanks for 6 months, and the Merlot is aged for 6 months in Slavonian oak barrels, until bottling.
- Tasting Notes:Through a tumultous history, many international varieties found their homes in unsuspecting regions.<br/>Moslavina is an area that is well suited for Bordeaux varietlas for its poor soil and warm, sunny summers, but<br/>with plenty of windy and cool evenings. Epitet is a fruity and easy going brambly red. Packing pretty and<br/>spicy, dark fruit aromatics, followed by a palate of ripe red fruits, and Turkish spices.
  - Winery: Voštinić Klasnić is located on a small hill near Ivanić Grad, in the region of Moslavina, far away from the stress and city hustle of Zagreb, a beautiful and humble estate surrounded by vineyards and orchards. The family has been making wine since 1936 when Tomislav's great grandfather planted the first vines of Škrlet in this area, some of which are still growing in the vineyards today and some of the oldest living Škrlet vines in existence.

Now run by Tomislav Voštinić (aka Tomba aka the Young Prince of Škrlet), the winery bears the surname of the winemaker Tomislav, as well as an ode to his great grandfather Klasnić from whom he inherited the vineyard as well as his love for winemaking and the Škrlet grape. He set the stage to be Škrlet crusaders, and for the family to have an old cellar with a modern winery, that applies a perfect blend of authenticity, tradition, and modern winemaking.