



Name: Voštinić – Klasnić Epitet

Classification: White blend

Varietals: 50% Škrlet, 50% Graševina

Appellation: Grown only in Moslavina, a micro-region of continental Croatia.

Density & Yield: 5,200 vines/ha; 2.5 kg/vine

Annual Production: 6,000 bottles

Alcohol: 11.9%

Climate: Continental

Terrain: Clay loamy soil located on the branches of the hills of Moslavačka gora, at approx 160 meters above sea level

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. Pressing occurs quickly in stainless steel and once the must has naturally precipitated, fermentation is started exclusively with native yeasts. The wines are aged in stainless steel tanks until they are bottled.

Tasting Notes: Tomislav's grandfather was a pioneer in reviving the Škrlet grape, and following in his footsteps, Tomislav has continued that quest. However, Tomba's grandfather also always told him that the best wine of the region for every day drinking, was an equal blend of the two iconic white varietals of Moslavina: Škrlet and Graševina. So as an ode to both Tomba's grandfather, and these two prominent varietals - Ikons was born.

To local farmers, families and neighbors alike, this wine tastes like home. An effortlessly refreshing blend, with Škrlet bringing the aromatics and brightness, and Graševina adding depth and fruit, Ikons celebrates unity and brings the everyday wine of Moslavina to your table.

This iconic blend is bright, soft and super easy to drink. It is packed with flowery aromas, and delivers a palate of tropical fruit and peaches with some herbal notes. It is a super refreshing white wine is great for warm weather, sipping on its own but also wildly food friendly, pairing with a wide variety of foods like pasta and risottos, as well as dishes with a little spice.

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.