



Name: Voštinić – Klasnić Unikat

Varietals: 100% Škrlet

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

Density & Yield: 4,000 vines/ha; 1 kg/vine

Annual Production: 4,000 bottles

Appellation: 12.1%

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: Made from grapes that are left after they have reached their peak ripeness and coming from the prime south-facing vineyard position gaining maximum sun exposure, with very low yields (0.5-0.7kg/vine or 1-2 bunches per vine). Harvested by hand in the early morning hours in order to start vinification as coldly as possible. Pressing occurs quickly in stainless steel and spends 24 hours on lees under low temperatures until the must has naturally precipitated and fermentation is started exclusively with native yeasts. The wine is aged for 3 months in stainless steel tanks and then bottled.

Tasting Notes: Unikat is a young, but more creamy and rich and deeper type of Škrlet wine. Packed with flowery aromas, herbal notes, and wildly fruity, it is a refreshing white wine great for warm weather but also tremendously food friendly, pairing with a wide variety of foods including raw bar (sushi, crudo, etc) with bolder flavors, and Asian dishes with spice and bold flavors, such as curries and szichuan noodle dishes.

An expression of Škrlet that maintains high acidity and low alcohol, but with a playful, creamy, soft, and easy to drink body. It is rich with flowery aromas, herbal notes and delivers a palate of ripe pineapple, yellow peaches and golden apples. This wine is a bundle of a tropical harvest, exploding with versatile flavors and aromas — Škrlet is packed with sunshine and intensely delicious flavor

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.