



**Name:** Zlatan Otok Cuvee

**Classification:** Dry white wine

**Varietals:** 25% Bogdanuša, 25% Pošip, 25% Maraština, 25% Prč

**Appellation:** Makarska and Island of Hvar, Dalmatia, Croatia

**Density & Yield:** 4,500 vines/ha; 0.7 kg/vine

**Annual Production:** 30,000 bottles

**Alcohol:** 13%

**Climate:** Mediterranean, with dry and hot summers, and mild winters.

**Terrain:** The terrain of the vineyards is extremely rugged with very little soil, as one might expect if you have vines planted on the side of the mountain, with all of the vines facing the south on inclines of 10%-20%, at an altitude ranging from sea level to approximately 350 meters. A very rocky soil that is mostly red clay top soil with a rugged limestone base.

**Farming:** Organic. No irrigation, minimal amount of spraying in Spring and mid-Summer months, with small amounts of powdered sulfites and occasionally copper.

**Vinification:** Hand-harvest followed by a couple days of skin maceration and controlled cold fermentation between 16° C - 18° C in stainless steel (inox) tanks. Fermentation is done through high-grade (noncommercial) yeasts from Italy. Each variety is fermented separately and the final blend is created prior to bottling. The wine is aged for 8 months in stainless steel (inox) tanks, coarsely fined and filtered.

**Tasting Notes:** All four varieties in this wine are incredibly old indigenous Dalmatian grapes that date back to the 4th century BC. This indigenous blend is a unique expression of Dalmatian terroir and each grape brings its own character to the wine. This is one of the lighter white wines from Zlatan but it is distinctly Dalmatian - straw-golden color, with denseness and minerality that leaves a thick trail in the glass. It is loaded with bright, full, aromas of dried flowers, melon and figs. A bit leaner and lighter than the famous Posip, this wine is a fresh and savory Adriatic treat.

This wine is perfect for a light seafood lunch, or sushi, or baccala. It will also compliment heartier meals such as lobster, shrimp, traditional Dalmatian scampi in brudet sauce, mussels prepared in a variety of ways, grilled white fish or garlic and olive oil pasta.

**Winery:** In 1991 Zlatan Otok winery became the second private winery in Croatia after the country declared its independence. Established by Zlatan Plenković in a picturesque fishing village called Sveta Nedjelja on the Island of Hvar, today Zlatan Otok one of the largest private wineries in Croatia. Zlatan had big dreams and worked very hard. His legacy of hard work, entrepreneurial persistence and dedication to traditional winemaking is now continued by his sons, Nikola and Marin, and winemaker Davor.