



**Name:** Bilobidro Plavac

**Classification:** Dry red wine

**Varietals:** 100% Plavac Mali

**Appellation:** Outskirts of Šibenik (Vrpolje settlement), Dalmatia, Croatia

**Density & Yield:** 4,200 vines/ha; 0.7 kg/vine

**Annual Production:** 50,000 bottles

**Alcohol:** 13.5%

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

**Terrain:** Located by the small settlement of Vrpolje, these rocky and rugged vineyards enjoy a beautiful sea view and sun exposure. With an altitude level ranging from approximately 50 to 300 meters above sea level, the vineyards see some of the warmer temperatures in Northern and Central Dalmatia, with interestingly cooler nights that are accompanied by constant breezes. Soil consists of small amounts of red and brown clay on top of a tough limestone foundation.

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

**Vinification:** Hand-harvest followed by 8 days of skin maceration in stainless steel tanks with fermentation going through native/natural yeasts. The wine is aged for 18 months in stainless steel tanks (inox). After aging in the tanks the wine is coarsely fined, not filtered.

**Notes:** Bilobidro is the name of Zlatan Otok's breathtaking marina-side restaurant and wine bar, in the little fishing village on the island of Hvar, Sveta Nedilja. Bilobidro Plavac is meant to be a fresh, approachable, and easy drinking style of Plavac Mali that brings you dockside at Bilobidro overlooking the Adriatic.

This 100% Plavac is a touch lighter in body than other Plavac, but still very much stylistically a Zlatan Plavac! A bright and fresher Plavac with notes of dark red cherry, baby blueberries, subtle earthiness and gentle tannins.

This Plavac could certainly be slightly chilled and enjoyed by itself or enjoy with any totally casual bar foods – crush Bilobidro Plavac with burgers, pizza, chicken fingers, late night pork roll egg & cheese, or just sipping while watching the sunset over any beautiful body of water.

**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.