



Grape Varieties **80% Merlot**
 20% Teran

Winemaker **Ivica Matošević and Saša Topolovec**

Closure **Natural Cork**

ABV **13.5%**

Residual Sugar **2.4g/L**

Acidity **5.4g/L**

Wine pH **3.46**

Bottle Sizes **75cl**

PRODUCER

Described by Steven Spurrier as "Croatia's best winemaker", Ivica Matošević has established himself as a force of nature in the country's burgeoning wine industry. His incredible family story explains the turbulent history of the last 100 years, explaining that "my grandfather was born in Austria, my father in Italy, I was born in Yugoslavia and my daughter was born in Croatia. We were all born in the same house." His unbridled passion, which led him to divert his career from a PhD in agriculture, to winemaking, is reflected in his wines, which are exuberant, fresh and true to their nature. Ivica is widely recognised as one of the leaders of the quality revolution amongst his peers and was instrumental in setting up the Istrian appellation and establishing the wildly popular annual wine fair which takes place there to promote the wines. We believe that Ivica's view on his personal journey is reflected in his wine: "[I am a] better man today, more honest and common, more natural and more savage, all due to changes in my life circumstances."

VINEYARDS

The grapes are sourced from the Brdo vineyard in Central Istria. The vineyard is afforded exceptional conditions – a Mediterranean climate, close proximity to Lake Butoniga and lots of sun. The steep southern slopes, at altitudes of 260-300 metres above sea level, are elevated away from the threat of frost. The soil composition of the vineyards is predominantly limestone, marlstone and sandstone. It is Matošević's goal to slowly cut off the use of any chemicals by using a minimum of pesticides and no herbicides. Instead, mechanical cultivation is applied, as well as mulching between the rows. Only organic fertiliser is used to restore the soil's balance. Strict pruning maintains low yields.

VINTAGE

The 2015 vintage saw harmonious ripening thanks to lots of sun and well distributed rainfall. The grapes were harvested between 16th to 27th September.

VINIFICATION

Before processing, the grapes are manually sorted before destemming, crushing and fermentation on the skins for up to two weeks. This is followed by a period of 15 months of ageing in French oak barrels. The wine is then further blended and aged in stainless steel vats prior to bottle ageing.

TASTING NOTES

The wine is complex on the nose, with notes of blackberry, blackcurrant, plum, cinnamon and all spice. The blend has a lovely mineral core, a satin texture, with fresh and juicy fruit, plump acidity and a long mineral finish.