

# SERPENTINA OSEKA I PROTOK

2024



## Country

Croatia

## Region

Hvar

## Varietal

60% Pošip  
20% Trebbiano Toscano  
20% Bogdanuša, Maraština  
Muscat.

## Winemaker

Love Over Money  
Project

## Alcohol Content

12.5%

## Total Sulfur

No data

## Residual Sugar

No data

## Acidity

No data



## HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. Serpentina is a Love Over Money project designed to introduce the history and wine culture of Croatia.

*Oseka i Protok* translates to *Ebb and Flow* in Croatian and is an indigenous white blend. In 1967, Pošip became the 1<sup>st</sup> white wine in Croatia with a denomination of origin. Bogdanuša translates into *given by God* and is often consumed during religious holidays. Maraština was believed to have been an indigenous Croatian grape, but recent research has revealed that it is related to Malvasia del Chianti.

## VINIFICATION and MATURATION

The grapes are co-fermented and aged in stainless steel for 12 months. After bottling, the wine is aged an additional 6 months before release.



## VINEYARD

Sourced from vineyards in Hvar, Šibenik and Makarska each rich in limestone and *Terra Rossa* a reddish-brown soil derived from limestone and other carbonate rock.



## TASTING NOTES

Acacia flower, lemon and tropical notes of pineapple.



## FOOD PAIRING

Grilled fish, seafood dishes, risotto, pad thai, hard cheeses.