

SERPENTINA PLAVAC MALI

2016



Country

Croatia

Region

Hvar

Varietal

Plavac Mali

Winemaker

Love Over Money
Project

Alcohol Content

14%

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.

Plavac Mali is a cross between Crljenak Kaštelanski (ancestor of Zinfandel) and Dobričić. The name *Plavac Mali* translates "small blue grapes" with *plavo* meaning *blue* and *mali* meaning *small*. It is the most widely planted varietal along the coastline of Croatia.

VINIFICATION and MATURATION

Hand-harvested, fermented in temperature controlled tanks between 16-18C. Transferred into stainless-steel tanks, rests on fine lees for 6 months before bottling. The wine is rested in-bottle for one month prior to release.



VINEYARD

Sourced from vineyards on the steep, hot slopes along the Adriatic coastline in Hvar. Rich in limestone and *Terra Rossa* a reddish-brown soil derived from limestone and other carbonate rock.



TASTING NOTES

Dark ruby in color, earthen and cherry notes on the nose. Deep red fruit and black peppercorn on the palate. Moderate tannins.



FOOD PAIRING

Grilled lamb, duck dishes, Texas, Memphis and Kansas City style BBQ.