

SERPENTINA POŠIP

2021



Country

Croatia

Region

Makarska

Varietal

Pošip

Winemaker

Love Over Money
Project

Alcohol Content

13%

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.

Pošip is an indigenous grape to Croatia that is primarily grown on the Dalmatian coast. This varietal is one of the few that resisted pligh of phylloxera at the end of the 19th century.

In 1967, Pošip was the 1st white wine in Croatia to be designated a denomination of origin.

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 a vineyard on the slopes of Mt. Biokovo near Makarska. Rich in limestone and *Terra Rossa* a reddish-brown soil derived from limestone and other carbonate rock.



TASTING NOTES

Balanced acidity and structure with aromas of apricots, dried Adriatic figs and honey.



FOOD PAIRING

Oysters, prawns, crab, wood-fired fish, rotisserie poultry or pork.