

# Wines of Croatia Tasting

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## BIBICH SPARKLING ROSE (ICEBREAKER)

Winery: Bibich, North Dalmatia (Croatia)

Type: Sparkling

Varietals: Plavina

Price: \$36.95

Prior to WWII, Skradin made a great deal of sparkling Rose from the local red variety Plavina, until we tasted his. A precocious Traditional Method rendition redolent of Makarska cherry, almond biscotti and sea mist. Poised, polished, dry and modern. Enjoy wherever you would use the finest fruitful, rose of Champagne, especially if it includes seafood.



## BIBICH P9 POSIP 2012

Winery: Bibich, North Dalmatia (Croatia)

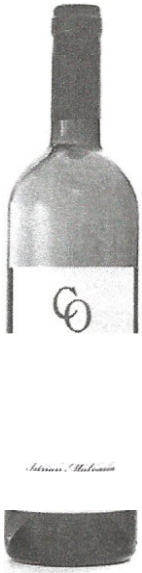
Type: White (13)

Varietals: Posip

Price: \$26

Although Posip originates from the Island of Korcula in southern Dalmatia, it also thrives on the seaside vineyards of Northern Dalmatia. Early budding and ripening with a thin skin, this is a grape that can easily generate sugars resulting in 16 alcohol. However, pick at the right time and an incredibly high quality and full-bodied (even without using oak) wine is possible. The 2012 was fermented dry in stainless steel at colder temperatures. It's a great balancing act of freshness and weight. Ripe fruit, great acid, oily texture, and honeyed notes, locals pair it with thick seafood pastas and roast chicken crusted with Mediterranean herbs.

*91 Points Wine & Spirits Magazine: At first, this is as crisp and bracing as a green apple in early fall. the fruit's coolness underlined by a salty, chalky minerality. It's delicious with fried fish. but leave some in the bottle until the next day, when the flavors take on a richness that's akin to top-notch cultured butter, creamy and lightly herbal with a sea salt tang.*



## CORONICA MALVASIA 2013

Winery: Coronica, Istria (Croatia)

Type: White

Varietals: Malvazija

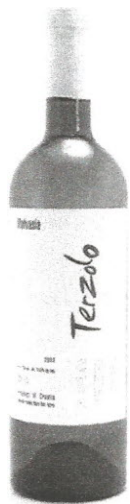
Price: \$19.95

The history of the indigenous variety Malvazija Istarska dates back to possibly before the Venetians. Over 30 types are grown around the Mediterranean. Moreno

Coronica's Malvazija is considered a benchmark example of this indigenous version.

It represents almost 75 of his entire production. Peppery citrus, sea shells and bright without being overshadowed by acid alone. In lieu of Garrigue, Croatians champion 'Freskina' (sent of the sea) - imagine the sun beating down on rocks covered in seaweed .. Think dining seaside in Istria. Pair this wine with grilled prawns, fish pot-au-feu, and anything pickled and briny soaking in oil and fresh herbs.

*88 Points Wine Enthusiast Magazine: for the 2012: Salt air, lemon pith and lemon blossom lead in this 100 Malvasia Istriana. A wave of citrus and pronounced juicy grapefruit flavors refreshes the mid-palate. The finish is zesty and lively.*



## TERZOLO MAL VASIA 2013

Winery: Terzolo, Istria (Croatia)

Type: White

Varietals: Malvazija

Price: \$18.95

Although not too far from Coronica and sharing the same iron rich "Terra Rossa" and the briny freshness imparted by the Adriatic, there is a completely different exotic almost funky tinge to this wine. While predictably crisp and fresh from the stainless steel fermentation, there is a potent weight to the aromatics counterintuitively suggesting barrel aging and heavy lees stirring. Imagine crossing a barrel aged New Zealand Sauvignon Blanc with a Northern Italian Pinot Gris. If there is any lingering doubt that Istrian Malvasia differs from other Malvasias, here is proof. Pair with fish stew, crudo, baked squash, and egg dishes with aromatic fresh herbs.

## DINGAC VINARIJA POSTUP 2008

Winery: Dingac Vinarija, Potomje Peljesac (Croatia)

Type: Red (14.6)

Varietals: Plavac Mali

Price: \$28.95



The most distinct element to the wines from the protected sites of Dingac and Postup is the seaside brininess or "treskina" imparted by the vines proximity to the sea. Near constant sunshine beating down on local herbs like rosemary, thyme and oregano also impart a sweet menthol like herbaceousness. Postup is typically harvested later than Dingac and tends to be the more exotic concentrated wine. For some, too much so. Aromas of scorched rocks, dried fruit, reduced fig, plum and tobacco gcontrast with the sea scent. Powerfully structured and actually salty, the wine pairs amazingly in Croatia with home-cured anchovies, pickled onions, local olives, prosciutto, and thick, dense meaty stews. Unexpected combinations such raw oysters are also possible due to its unique character.

## BIBICH R6 RISERVA (RED CUVEE)2011

Winery: Bibich, North Dalmatia (Croatia)

Type: Red (13.3)

Varietals: Babic, Lasin, Plavina

Price: \$19.95



The lithe, mineral R6 typically has a freshness uncommon to the reds from the more famous and warmer growing areas in Southern Dalmatia. A roughly equal blend of native red varieties Babic, Plavina, and Lasin, it's then co-fermented, aged 12 months in American oak, and consistently dry with 13 alcohol. The 2011 is lighter in body than the 2010, but more aromatic and it greater balance with the now more used American Oak barrels. Ripe fruit aromas that hint at the Zinfandel heritage all three grapes belong, but ultimately savory and chock full smoky Mediterranean herbs. Exceptionally food-friendly pair it with anything from goat cheese to smoked meats to raw tuna. The American oak accents compliment just about anything that comes out of a wood fired oven

## PIQUENTUM TERRE REFOSK 2011

Winery: Piquentum, Istria (Croatia)

Type: Red (13)

Varietals: Refosk

Price: \$24.95



The 2011 Terre has the remarkable ability to seem incredibly pungent on the nose, coat the inside of the glass like cough syrup, and yet deliver a light bodied, low alcohol wine with acidity built for the Istrski prsut (Istrian Prosciutto) that happens to hang from the ceiling of the winery. Primary and malolactic fermentation are completed with native yeasts. While Refosk is in the Refosco family, it differs in that it ripens later and often has more pronounced ripe fruit. Historically, Refosk was given to woman after childbirth to combat anemia due to the rich iron content. A great pairing with charcuterie, oily cured fish, fish stews, and blood sausage. Locals make "Istarska supa," a slightly warmed broth of wine, toasted country bread, olive oil, sugar, and a healthy dose of black pepper.

*86 Points Wine Enthusiast Magazine: This 1 00 RefoSk has aromas of pomegranate juice, sour cherry pie and just a touch of banyard scent in the complex bouquet. A bit austere on the palate, the dominant fruit flavors are black plum and dried red cherry. Think about giving this wine a few minutes in the refrigerator and pair it with grilled sausages.*

## CORONICA GRAN TERAN 2009

Winery: Coronica, Istria (Croatia)

Type: Red

Varietals: Teran

Price: \$44.95



Notes: Teran had the potential to be incredibly tart with harsh acidity. Moreno has tamed this grape with a barrique treatment and found an equally incredible balance of fruit, spice, acid and texture. Often staining the glass with an ominous inky color, the body is counter intuitively delicate and refined with surprisingly low alcohol. Best served after decanting, locals pair with gamey fowl, smoked meat, and spicy lamb. This is one of the most captivating Terans produced in Istria and paves the way for how this grape can age and evolve.

89 Points Wine Enthusiast Magazine:88 Grown in the mineral rich red soils of Istria, it has enticing aromas of fresh black raspberry, black cherry and black plum. Rich and full-bodied in the mouth, flavors recall fresh plums and ripe cranberries.

## **BIBICH SANGREAL SHIRAZ 2010**

Winery: Bibich, North Dalmatia (Croatia)

Type: Red

Varietals: Shiraz

Price: \$34.95



Our Notes: Located near Skradin in northern Dalmatia, the Bibli6 vineyards, owned by Alen Bible, create a wide range of delicious wines that are emblematic of the long history of northern Dalmatia and the Dalmatian hinterland wines. This dry, dark red wine created from syrah grapes is Alan's favorite and the pinnacle of the entire collection. With grapes that have been harvested from 40-year-old vines in the decadently rich vineyards of Skradin near Sibenik along the coast. After being aged in French oak for 18 months, this exquisite, award-winning wine is an aromatically raucous event filled with spices, green pepper, peppermint and dark berry fruits and ridiculously strong and appealing tannins. A charming addition to any collection, this wine - suitable to age for decades - pairs delightfully with lamb, game, spicy sauces and even aged cheeses.