

The Dalmatian Dog

TESTAMENT WINERY

DETAILS

Variety: Vintage: Harvest: Bottles produced: Apellation: Residual sugar: Alcohol: Acidity: Oak Usage: Bottle size: Serving temp. : Babić 2019. mid-September 66.000 Northern Dalmatia 3,5 g/l 13.5% by vol. 6,1 g/l no 750 ml 16°C.

TASTING NOTES

Red wine with a lively ruby colour, an aroma of Maraska sour cherry and aromatic herbs.

The flavour is fruity with lively acidity and medium body.

AWARDS

IWC 2020 - Silver, DWWA 2020 - Gold, DWWA 2021 -Bronze, DWWA 2022 - Bronze

WINEMAKING METHODS

Grapes are hand picked early in the morning and processed same day. Fermentation with skin contact lasted ten days. Malolactic fermentation is spontaneous. Wine ages in stainless steel.

Testament vineyard is located on the hillsides of Jadrtovac, 100 m above sea level. Vines are planted in limestone karst with less than 20% soil - these harsh conditions result in premium grapes.

All vineyard work is competed manually, wine is certified organic.



TESTAMENT POŠIP



DETAILS

Variety:PVintage:2Harvest:eBottles produced:1Apellation:NResidual sugar:1,3 g/lAlcohol:1Acidity:6Oak Usage:nBottle size:7Serve :1

Pošip 2022. early August 17.000 North Dalmatia 13 % by vol. 6,6 g/l no 750 ml 12°C.

TASTING NOTES

White wine with an aroma of stone fruit, pear, chamomile flower and Dalmatian karst aromatic herbs. The flavour is complex and mineral, with a fresh and delicious finish.

AWARDS

IWC 2020 - Silver, DWWA 2020 - Gold, DWWA 2022 - Silver

WINEMAKING METHODS

Grapes are picked early in the morning and processed same day. Fermentation with wild and added yeast took place in stainless steel under temperature control and lasted for four weeks. Lees stirred for two months.

Testament vinyard is located on the hillsides of Jadrtovac ranging from 70 to 100 m above sea level. Vines are planted in limestone karst with less than 20% soil - these harsh conditions result in premium grapes. All vinyard work is competed manually, wine is certified organic.

