

2024

POŠIP

KORČULA ISLAND | ČARA



VILLA KORTA KATARINA

Orebić Croatia

Korta Katerina was founded in 2005 by American philanthropists Lee and Penny Anderson, who were captivated by Croatia's coastal beauty and winemaking heritage. After discovering the Pelješac Peninsula during humanitarian work, they committed to building a world-class estate from the ground up.

DINGAČ & POSTUP

Our Pošip comes from the renowned Čara Valley on Korčula Island—Croatia's top region for this native white varietal and the historic birthplace of explorer Marco Polo. Nestled between two hills, the valley is naturally ventilated by constant sea breezes and protected by strong northern and southern winds. This airflow reduces disease pressure and moderates summer heat, preserving the grape's natural acidity. Red earth and limestone soils provide both good drainage and mineral character. The result is a structured, medium- to full-bodied white with citrus, salinity, and a crisp finish.

WINEMAKING

The grapes were hand-harvested and sorted on August 7, 2024. After a 12-hour cold maceration, fermentation was initiated and held at relatively cool temperatures. The wine was then aged in a combination of 30% barriques and 70% stainless steel for five months.

TASTING NOTES

Pale straw with a hint of green, this wine opens with fresh aromas of pineapple, lemon zest, and green apple. The palate is generous and layered, offering notes of white peach, apricot, and grapefruit peel, with a subtle touch of butterscotch on the smooth, lingering finish. A streak of minerality adds lift and energy. Bright acidity and a well-rounded texture bring balance to the long, fruit-driven finish.

TECHNICAL DATA

ALCOHOL 13.00%

pH 3.38

TA 5.8 g/L

RS 2.0 g/L

Serving Suggestions

AGING POTENTIAL Enjoy now or cellar up to 4 years

SERVING TEMPERATURE 10° / 12° C (50° / 54° F)

FOOD PAIRING Ideally served with seafood dishes, particularly with shellfish

