

2018

PLAVAC MALI

PELJEŠAC PENINSULA | DINGAČ & POSTUP



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

The fruit for this wine comes from the steep, sun-drenched slopes of Dingač and Postup on the Pelješac Peninsula. These south-facing vineyards are home to shallow, rocky soils, rich in brown earth, limestone, and gravel. Vineyards rise up to 1800 ft above sea level and plunge toward the Adriatic, maximizing sunlight and sea reflection for full ripeness. The proximity to the water tempers heat spikes and extends the growing season, critical for developing intensely concentrated grapes with firm tannins, ripe fruit, and powerful natural alcohol.

WINEMAKING

The grapes were hand-harvested and sorted on September 5, 2018. After an extended maceration, primary and malolactic fermentation, the wine is aged for 18 months in barriques.

TASTING NOTES

Ruby red with gently fading edges, this wine opens with vivid berry aromas that evolve into well-integrated notes of oak. On the palate, it's full-bodied yet vibrant, with ripe fruit layered over subtle wood tones. Balanced acidity brings freshness, making it equally enjoyable now or suitable for cellaring over the next few years.

TECHNICAL DATA

ALCOHOL 15.00%

pH 3.55

TA 6.2 g/L

RS 2.4 g/L

Serving Suggestions

AGING POTENTIAL Enjoy now or cellar up to 6 years

SERVING TEMPERATURE 16° / 18° C (61° / 64° F)

DECANTING Recommended for at least 2 hours

FOOD PAIRING Delicious with meat dishes and ripe cheese

