

2020

ZINFANDEL

PELJEŠAC PENINSULA | TRSTENICA



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.

PELJEŠAC PENINSULA

The fruit for this wine comes from the steep, sun-drenched slopes of the Pelješac Peninsula. These 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 2, 2020. Once pressed, the juice was cold-settled in stainless steel tanks prior to fermentation and aging for 15 months in barriques (40% new) until bottling.

TASTING NOTES

An elegant ruby-hued wine bursting with youthful energy. Aromas of ripe cherry, red currant, and sweet black cherry lead into a lively, structured palate. Bright acidity and fine young tannins support layers of cherry compote, dark chocolate, and a whisper of forest floor—think crushed blueberry leaves and damp earth. Long and expressive, with a beautiful balance of ripeness and vibrancy, and a lingering finish that echoes with cherry jam. A cellar-worthy wine with the potential to deepen and evolve for years to come.

TECHNICAL DATA

ALCOHOL 14.50%

pH 3.48

TA 7.3 g/L

RS 3.4 g/L

Serving Suggestions

AGING POTENTIAL Enjoy now or cellar up to 8 years

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

DECANTING Recommended (aeration due to aroma not due to sediment)

FOOD PAIRING Delicious with meat dishes and ripe cheese

