

2023

ROSÉ

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 August 22, 2023. The fruit was gently pressed without crushing and then cold fermented with zero malolactic fermentation.

TASTING NOTES

Pale pink with a soft salmon hue, this rosé made from Plavac Mali opens with delicate aromas of strawberry, peach, and grapefruit. On the palate, it's dry yet vibrant, with a medium body, bright citrus lift, and a subtle streak of minerality. Both refined and expressive, it's a wine that makes summer feel like a state of mind.

TECHNICAL DATA

ALCOHOL 12.50%

pH 3.43

TA 5.1 g/L

RS 2.0 g/L

Serving Suggestions

AGING POTENTIAL Enjoy now or cellar up to 2 years

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

FOOD PAIRING Perfectly complements shellfish and cheese

