

2016

REUBEN'S PRIVATE RESERVE

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 8, 2016. Once pressed, the juice was cold-settled prior to fermentation and aged for 24 months in barriques until bottling.

TASTING NOTES

Crafted from a meticulous selection of the vineyard's finest hand-sorted grapes, this limited-edition release (just 4,700 bottles) delivers depth and power. Inky blackberry in hue, it opens with aromas of dark chocolate-dipped cherries, dried currants, and ripe plum. Layers of forest floor, sage, tobacco, and saddle leather add complexity. On the palate, it is bold and full-bodied, with a firm structure and a luxurious core of dried fruit and earthy richness. A commanding wine with age-worthy potential.

Serving Suggestions

TECHNICAL DATA

ALCOHOL 14.50%

pH 3.63

TA 6.0 g/L

RS 2.0 g/L

AGING POTENTIAL Enjoy now or cellar up to 6 years

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

DECANTING Recommended for at least 30–60 minutes

FOOD PAIRING Ideal complement to dry aged steak and red meat

