

Jako Vino, Stina Pošip, Dalmatia 2018



A superb example of Dalmatia's renowned indigenous white variety, Pošip. Intense flavours of citrus, passionfruit and peach are lifted by a refreshing minerality, layered and long

Producer Note

The beautiful Croatian island of Brač is famous for its white stone, which is known locally as Stina and was the inspiration behind the name of this stunning collection of Jako Vino wines. The Stina project was founded in 2009 when Jako Andabak invested in a cellar along the waterfront in Bol. After much renovation, he designed a contemporary cellar perfect for production and tastings. Simultaneous investment was made in the vineyards, which are planted with local varieties such as Pošip and Vugava. Although grape vines have been cultivated on the island for centuries - the vineyard at Stipančić dates back to the 15th century, most needed either replanting or restoring to return them to their former glory. Winemaker Rikard Petric showcases these glorious indigenous varieties in a collection of fruit focused wines, full of Croatian charm.

Vineyard

The vineyard is cooled by sea breezes and the warm sunny days are often windy, with cooler nights. The diurnal temperature differences promote a long ripening period, encouraging concentrated flavours and varietal characteristic in the grapes, while preserving balancing acidity. The vines are dry-farmed in old vineyards with a rocky, limestone soil. The vines are meticulously managed; pruning is four to six spurs per vine, with an average of six to eight buds in order to keep the yields low. The grapes are manually harvested.

Winemaking

The grapes were cooled prior to vinification and protected from oxygenation throughout. Two thirds of the grapes were gently pressed; the remaining third was left to macerate on the skins for six hours. 80% of the fermentation took place with selected yeasts in stainless steel tanks at controlled temperatures; 20% took place in wooden vats, imparting subtle oak complexity to the wine. The wine was aged in stainless steel tanks for six months.

Tasting Note

A superb example of Dalmatia's renowned indigenous white variety, Pošip. Intense citrus, passionfruit and peach flavours are lifted by a refreshing minerality, creating an exotic, elegant style with a textured palate and a persistent finish. Intriguingly packaged with an understated label.

Grape

Pošip 100%



Winemaker:	Rikard Petric
Region:	Dalmatia
Sub region:	Dalmatia
Country:	Croatia
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	2.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5971118A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork