

Kutjevo Graševina

Kutjevo

Croatia - Slavonia and Danube - Kutjevo

Quality Graševina is the most sought after wine in Croatia. The wine is golden-yellow in color with greenish notes, harmonious herbal and fruity aromas, with a refreshing taste, ending with a characteristic, mild bitterness.



Behind the recognizable yellow label of Kutjevo Graševina lies not only a story of consistent success at prestigious international competitions but also of the steadfast quality that makes this unique wine stand out. Each wine tells the story of its terroir, and Kutjevo Graševina, rooted in Croatia’s oldest mountain range, reflects the deep roots and tradition of this variety. Grapes comes from vineyards in Hrnjevac and Vetovo areas.

| Specifications |                                                                                                                                             |
|----------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation    | Kutjevo                                                                                                                                     |
| Varietals      | Graševina                                                                                                                                   |
| Soil type      | loamy                                                                                                                                       |
| Vinification   | Harvested by machine, destemmed, tank, racking 3 times, cross flow filtration before bottling, residual sugar 4 g/L, total acidity 6,3 g/L. |
| Production     | 77,000 (9-liter cases)                                                                                                                      |
| Pairings       | Various appetizers, white meat dishes, white fish, pasta and fresh cheeses.                                                                 |