

Kutjevo Grasevina Vrhunko Suho Vino

Kutjevo

Croatia - Slavonia and Danube - Kutjevo

Graševina is the first white wine in Croatia to receive a Protected Designation of Origin. It is distinguished by its brilliant golden-yellow color with delicate greenish hues. The wine offers a harmonious bouquet of floral, herbal, and fruity aromas, with elegant notes of chamomile and a fresh fruit character.

On the palate, it is refined, fresh, and well-balanced, with a rich texture and pronounced minerality. Vibrant citrus flavors are complemented by hints of green apple and ripe vineyard peach. Its generous extract and lively freshness lead to a long, distinctive finish with a subtle, pleasant bitterness and a pronounced mineral character.

A distinguished Graševina crafted from grapes sourced from the finest vineyard sites in the Kutjevo wine region—Hrnjevac, Vetovo, and Vinkomir.

In 1976, an official commission of experts from the then Institute of Viticulture and Enology recognized Kutjevo Graševina as the first premium wine of continental Croatia, marking an important milestone in the region’s winemaking heritage.



Specifications	
Appellation	Kutjevo
Varietals	Grasevina
Soil type	loamy
Vinification	Harvested by machine, destemmed, tank, racking 3 times, cross flow filtration before bottling, residual sugar 3.9 g/L, total acidity 6.3 g/L.
Production	44,000 (9-liter cases)
Pairings	Fish, smoked meat, roasted chicken or turkey.