

2017 Brkić Mjesečar

Čitluk, Bosnia Herzegovina

Southern Herzegovina was once a distinguished wine-growing country. More than 2,000 years ago, Illyrians cultivated grapes and cereals in the inland mountain valleys. After the arrival of the Turks, wine production decreased and eventually perished, but by the end of the 19th century, local wine producers started exporting their wines to Western Europe and wine became an important source of income to the region. Nowadays, thanks to a temperate Mediterranean climate, and soils rich in Karst limestone providing distinct flavors and minerality to the wines, Herzegovina wine producers are pushing for the international recognition of the indigenous grape varieties Žilavka and Blatina. In the late 70s, Pasko Brkić planted vineyards in Čitluk—a wine district located just south of Mostar in southern Bosnia and Herzegovina—at 800-1,300 feet above sea level and opened a modern wine cellar. After his father's death, Josip Brkić took over the domain to focus primarily on the native Žilavka and Blatina. Looking for the right balance between acidity, tannins, and texture, he converted the vineyards and cellar to biodynamic practices. Josip didn't always work organically. He fell in love with organic practices 15 years ago after attending a Wine Expo in Italy dedicated to organic wines. There he discovered that making wine was more than making a product: it was making something alive. From that point on, he couldn't make any compromise and would only produce organic or not at all.

VINEYARDS

Initially, when Josip stopped using chemicals, the vineyard suffered from shock, like a drug addict being detoxified. But diseases have to be accepted to allow the vines to grow stronger. Thanks to organic farming, the vineyard is a special place, not just an ordinary piece of land. It's a place of dedication, a place that demands respect, attention, love, knowledge and passionate work. It is farmed to let nature be in control, which is harder and more risky. The berries are smaller, the yield is lower, but this is necessary to let the wine express itself.

WINE MAKING

For Josip, harvest is the time when the grapes leave their mother the vine and move to the cellar, a magical place where producing a new wine is like giving birth to a new life. Through his winemaking strongly influenced by bio-dynamic practices, the wine's natural components have to be preserved as much as possible. Gravity is used in order to avoid pumps. The grapes are pressed on rubber rollers to avoid damaging the stalks and seeds. Made with natural yeasts and aged in large local Bosnian oak barrels, the wines are not filtered to retain their lees.



NOTES & PAIRINGS

Mjesečar, which means the “moonwalker” in Bosnian, is the first wine he made after converting to biodynamic farming. The native white Žilavka is resistant to high temperatures and rarely shatters. Josip can therefore keep the majority of berries intact and leave them in just enough base wine to spend 9 months macerating in Bosnian oak barrels. Keeping the berries more or less whole keeps the tannins in check while the lees and careful topping keep the wine healthy. Normally Žilavka in a reductive setting is very floral and perfumed, under this method, it's more like white tea, dried flowers and stone fruit. An immensely layered skin macerated white, but not terms of tannins and oxidative qualities.

ANALYTICS & PRONUNCIATION

PRODUCER: Brkić (Bur-kitch)
APPELLATION: Čitluk
VINTAGE: 2017
GRAPE COMPOSITION: 100% Žilavka
CLIMATE: Mediterranean
SOILS: Limestone
EXPOSURE: Western
MACERATION & AGING: Open top Bosnian oak without temperature control with native yeasts. After full malolactic the wine fermented with whole berries and left on their skins in Bosnian oak barriques.
ALCOHOL: 13.5%
RESIDUAL SUGAR: 1.2 g/l
ACIDITY: 5.5 g/l



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