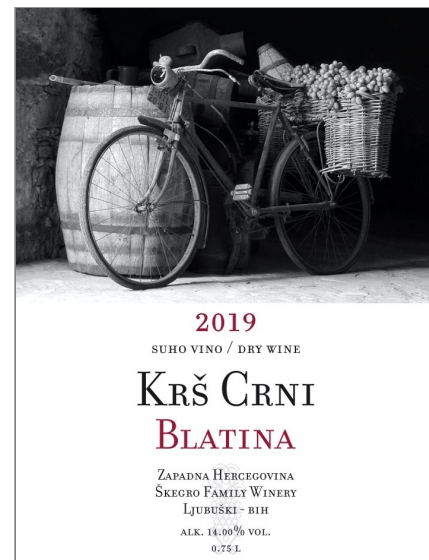


2019 Vinarija Škegro Krš Črni Blatina

Mostar, Bosnia Herzegovina

Bosnia and Herzegovina is one of the less understood, least travelled and has the smallest representation in our portfolio. Like in many wine regions in Central and Eastern Europe, with borders now open, the younger generations are flocking to the big cities or abroad. The Škegro family is no exception to this trend. That said, in 2005, the family planted vineyards and olive trees and the pull has become stronger and stronger every year. These are the kinds of investments that keep the families connected, traditions alive, and on a purely selfish level, allow us to drink delicious wines that cannot be produced anywhere else. If there's a red line that connects the whole family it's soccer. Bariša was coached by the late Josip Katalinski Škija who played professionally at home and abroad and gained hero status for scoring the pivotal goal that got the Yugoslav national team into the 1974 FIFA World Cup. Bariša's father Mirko also played for NK Ljubuški (local club) and is now the assembly chair for the team. There's immense pride in the quality of players that come from this little village that have gone on to make a name for themselves in the greater world. The philosophy is exactly the same in the winery and in the vineyards. Škegro is one of very few wineries in all of Herzegovina that sells the majority of its wines abroad. A point of pride that ties this all together is that professional soccer player Mario Stanić comes to the cellar to buy the skin contact Žilavka. Stanić scored Croatia's first-ever World Cup goal.



VINEYARDS

Vineyards were planted in 2005 in the small village of Radišići in the southwestern part of Bosnia and Herzegovina. Their 2 hectares of south facing terraced vineyards are cut into the hillside at around 130-150 meters. The soil is deep calcareous marl along with unforgiving layers of sandstone and flint. Less than an hour from the Croatian coastline, the climate is Mediterranean with screaming hot summers and mild winters. Along with fig, citrus, and pomegranate trees, they also produce some exceptional olive oil from 300 trees consisting of Oblica, Pendolino, Casaliva, Lastovka, Levantinka, Leccino and Cipressino olives, originally planted by Bariša's grandfather (who also adorns the Žilavka label). Planted in the vineyard and elsewhere, they help mediate erosion of the rocky soils. The olives and grapes have a symbiotic relationship and help create a garden of pollinizers. As for the farming, vines are trellised, cover crops are natural although sometimes they will plant oats, granola and or barley in the winter. Manure or organic fertilizer is applied when needed along with copper and sulfur. They do not use herbicides or pesticides. As the vines have become more established after years of drought conditions, they are moving towards organic certification. At only 2 hectares, everything is done by hand.

WINE MAKING

All grapes are hand picked and more or less split between whole cluster pressing and whole berry pressing. Maceration mainly takes place in open plastic vats and some in stainless steel. All fermentations are spontaneous and the only addition is SO₂ if at all. Malo, settling and aging are typically in 225L neutral oak and stainless steel. All wines are bottled unfiltered

NOTES & PAIRINGS

Blatina is not the easiest to grow because it only has female flowers. Much like Kéknyelű in Hungary, it needs pollinators to get a proper fruit set. The 2019 Krš Črni is therefore a field blend dominated by Blatina along with the pollinators Trnjak and Kambuša (Petit Bouschet x Alicante). The Kambuša has Teinturier parentage, so it adds a ton of color and the Trnjak adds body and tannins. Picked and co-fermented together with 8-10 days of maceration in stainless and plastic bins, this is an ideal introduction to the estate. And much like the Žilavka, it's not shy with ripeness, but tempered with light extraction without sacrificing acidity. There's warmth in the form of spice, but not heat in the form of alcohol.

ANALYTICS & PRONUNCIATION

APPELLATION: Mostar

GRAPE COMPOSITION: Blatina 85%, Trnjak 10%, Kambuša 5%

CLIMATE: Mediterranean

SOILS: Deep calcareous marl, layers of sandstone and flint

EXPOSURE: Southern

MACERATION & AGING: All grapes co-fermented together with 8-10 days of maceration in stainless and plastic bins

ALCOHOL: 14%

RESIDUAL SUGAR: 2.9 g/l

ACIDITY: 5.47 g/l



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