

Rizman Plavac Mali Primus 2015



Elegant reserve Plavac Mali with finesse

"Primus Plavac mali was the first wine made by our winery, which is why we gave it the name Primus. It is made from our most famous local red variety, Plavac mali. It has been proven that this variety is the successor of the variety Tribidrag, which is better known around the world as Zinfandel or Primitivo. Plavac mali yields the best results on the steep south-facing slopes of Dalmatia, such as our locations in the winegrowing area of Komarna. The winegrowing area of Komarna distinguishes itself with its organic vineyards, which are also home to our Plavac mali, as well as with a terroir that gives exceptional acidity and freshness to our wines, thus bestowing upon them great aging potential. Our Primus is picked by hand at our finest locations and undergoes a strict selection process, as it is our aim to fully demonstrate all the richness and character of the variety Plavac with this wine, together with our modern approach."

VITICULTURE: The grapes for this wine are of the Plavac mali varietal, which is the most famous local varietal. They are sourced from the best plots of our own organic vineyards in the Komarna winegrowing area. The vineyards are located on south-facing slopes with an incline of up to 30%, at an altitude between 50 and 250 meters. The earth is karst-like and consists of limestone with a small content of soil. The yield of wine per hectare is quite small and amounts to 18 to 27 hectoliters, which results in concentrated fruitiness and freshness. Irrigation is performed only in case of exceptional drought.

WINEMAKING AND AGEING: Processing and vinification begin with the selection of grapes at our winery after they have been picked by hand. The owners perform this selection personally to make sure that only the best grapes are sent for further processing. The wine undergoes alcoholic and malolactic fermentation in a tank under controlled conditions. After this, it is aged under professional supervision in new Barrique barrels made from French and American oak for 12 months. After filling, it is aged for at least 6 months before it is released into the market.

TASTING NOTES: Color shows maturity with a delicate garnet hue. Aromas are vibrant, complex and inviting including notes of dark fruits, sage, fresh meat and wild berries. Dry with attractive ripe and juicy fruits as well as elegant sweet spices. One of the best examples from our Estate that will give pleasure now and also repay aging longer. It is reminiscent of a high quality Barolo but with a more generous fruit profile.

FOOD PAIRING: This is a powerful wine that will be able to withstand strong dishes and most red meat dishes. It will pair especially well with roasts, any variation of meat stews and hard cheeses.

Vol. Alc.- 13.5 % / pH- 3.6 / Acidity- 5,6 g/l / No. Bottles: 20,533