

Rizman Tribidrag 2016

Grown from indigenous root stock, the original Zinfandel

The original Zinfandel, brought back by the Romans from Dalmatia to Italy 2200 years ago where it is known as Primitivo, and in modern times migrated to California as Zinfandel.

VITICULTURE: The grapes for this wine are of the indigenous Tribidrag (with a smaller content of up to 15% of the international variety Tempranillo). They are sourced from 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 100 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 AGING: 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 old Barrique barrels made from French and American between 8 to 10 months. After filling, it is aged for at least 6 months before it is released into the market.

TASTING NOTES: The wine is powerful and displays complex aromas including red fruits, leather, licorice, sweet spices and earthy notes. It shows maturity and evolution in the bottle, and is reminiscent of an Old World Grand Reserva in style.

FOOD PAIRING: This is a great wine to accompany rich stews, red meat dishes and a variety of cheeses.

Vol. Alc. – 13.5 %, pH – 3.62, Acidity – 6,2 g/l, No. Bottles: 3,333

