

ZILAVKA

Fresh lively version of orange wine. Does not exhibit the bitterness nor oxidation.

Notes of wild honey, sweet citrus, green tropical fruits, star fruit, green melon, slight effervescent texture with refreshing, balanced acidity that elevates the fruit aspect. Mid length on the palate. The acidity is perfectly integrated, revealing an elegant wine with beautiful structure.

This typical warm climate white variety gives wine that is crystal clear, greenish-yellow in color with rich, nutty flavor. EMPORIA Žilavka pairs perfectly with mild cheeses, fish and white meat specialties. The harvesting of grapes begins early in the morning so as to take advantage of the natural temperature of grapes.

The grapes are hand-picked into the PVC crates of 20 kg capacity and, after harvest, the crates are placed in the refrigerated storage and cooled at 12-15 °C. Following the crushing and destemming, the mash is put in the vinificators for the cryomaceration (cold soak) at 10 °C for 10-12 hours. Extracting color from the skin making it orange wine. After maceration, the mash is sent through the press into fermenters of 5000 l capacity and the fermentation is controlled at 12-13 °C. Following the fermentation, the new wine is racked off the gross lees (dead yeast cells and particles of fruit) into 5000 l capacity tanks, where the wine matures over 6-12 months on the fine lees with intermittent stirring to enrich the wine with mannoproteins. Filtration at the end to remove fine lees.

Serving temperature: 50-54°F.



VINTAGE	2019
WINE TYPE	White Wine
VARIETAL	100% Zilavka
ALC.	12%
REGION	Mostar
SOIL	
PRODUCTION	



Cardel Wines

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