



Name: Voštinić – Klasnić Škrlet

Classification: Dry white wine

Varietals: 100% Škrlet

Appellation: Grown only in Moslavina, a micro-region of continental Croatia

Density & Yield: 5200 vines/ha; 2.5 kg/vine

Annual Production: 40,000 bottles

Alcohol: 11.8%

Climate: Continental

Terrain: Clay loamy soil located on the branches of the hills of Moslavačka gora, at approx 160 meters above sea level.

Farming: The maintenance of the vineyards is organic, as far as the climatic conditions in the vegetation allow. The vineyards are not irrigated, and a lot of manual work is involved in the applied ampelotechnical interventions.

Vinification: All grapes are harvested by hand in the early morning hours in order to start vinification as coldly as possible. Vinification is done by fast procedure; primary processing, pressing grapes and filling stainless steel tanks. Once the must has naturally precipitated and cooled to the desired temperature, a flow of must is made to remove all sediment and impurities and fermentation can begin. The wines are aged in stainless steel tanks until they are bottled.

Tasting Notes: Škrlet is a young, light, and playful type of wine. Packed with flowery aromas, herbal notes, and fruity tastes, Ideal for hot summer days. Wine made from Škrlet is clear and of light yellow color. It has higher acidity and low alcohol, making it light, playful, refreshing, and easy to drink. It is rich with flowery aromas, herbal notes and fruity tastes, so it often evokes associations to pineapple, peaches and apples. Ideal wine for hot summer days. Pairs well with most food, especially sushi, pasta, spicy meals, and fruity desserts.

Winery: Voštinić — Klasnić is located on a small hill near Ivanić Grad, in the region of Moslavina, far away from the stress and city hustle of Zagreb, surrounded by vineyards and orchards. The family has been making wine since 1936 when the great grandfather planted the first vines of Škrlet in this area.

The winery bears the surname of the original winemaker Tomislav Vostinic, and his grandfather Klasnic from whom he inherited the vineyard and his love for winemaking. They set the stage for the family to now have an old cellar and a modern winery that is a blend of authentic and modern.

VK Plans to continue planting more vines of the varietal and to be able to share their love for Škrlet with the rest of the world. IT makes sense that interest in Škrlet is greater every day. Škrlet is fresh extremely aromatic and light, and world trends and tastes are shifting precisely towards this style of Škrlet.

They have shattered preconceived notions of Škrlet being a one-dimensional grape, by showing the versatility of this grape through different styles including an orange Škrlet, produced entirely with spontaneous yeasts and extended skin contact as well as an amazing Sparkling Škrlet.