



Emporia Zilavka

Premium Quality, Dry, White Wine

Decanter Bronze Medal



Grape varieties: 95% Zilavka (Zhi-luv-kah) 5% Bena. Thick skin grape.

Vine: 8 years old

Origin: Bosnia-Herzegovina - Zilavka grows in the rocky land of sunny Herzegovina where cold Alpine river Neretva brings cool air at night to slow the ripening of this golden grape. Winemakers are generously rewarded with plentiful fruits as Zilavka can sustain periods of long droughts normal for this area.

Winemaker: <https://www.carskivinogradi.com/en/index.html>

Production: This is a fresh lively version of orange wine. Does not exhibit the bitterness nor oxidation. 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 de-stemming, the mash is put in the vinificators for the cryo-maceration (cold soak) at 10 °C for 10-12 hours. Extracting color from the skin making it orange wine for millennials. After maceration, the mash is sent through the press into fermenters of 5000 l capacity, yeast is added 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.

Soil: Deep gravelly soil at the position of Imperial Vineyards, situated at an elevation of 75m above sea level;

Color: Crystal clear greenish-yellow color.

Nose: Discreet aromas of citrus blossom and lemon peel mixed with minerality and rich, nutty flavor, which is present in the young wines and becomes more pronounced with age.

Palate: Refreshing and juicy. The acidity is perfectly integrated, revealing an elegant wine with beautiful structure.

Food Pairing: Mild cheeses, specialty fish dishes and white meat are in full harmony with this wine. Roasted lamb tastes heavenly with a glass of Zilavka.

Serving : 50 - 54 ° ; **Alcohol content:** 12 % ; **Cellar potential:** 6 years

Acidity G/L 4.42: **Residual sugar G/L:** 1.5

Packaging: UPC 3873144000161, 12 x 750ML, 56 cases to a palate; 14 cases per inner. Case Size: H13 x W12 x L10; Case weight 37 LB;

Suggested Retail Price: \$20.49