



WINES OF CROATIA Masterclass

SINIŠA LASAN
CMS Advanced Sommelier, ASI International Diploma, HSK Diploma
The Best Sommelier of Croatia 2017/2014, Decanter World Wine Awards judge

1

Wines of Croatia

- Total vineyard area: 20.885,20 ha (2015)
- Total producers: 41 188
- The most planted variety is graševina 4.589,90 ha
- Second most planted is malvazija istarska (8,3% of plantings), followed by plavac mali (8,1% of plantings)
- White wines account for 72% of production
- There are around 130 indigenous varieties in Croatia
- There are 3 wine regions in Croatia: Western Continental, Eastern Continental and Coastal Croatia
- New wine law: Slavonia & Danube, Istria & Kvarner, Croatian Uplands, Dalmatia

2



3

Structure of white indigenous varieties

LIGHT-BODIED	MEDIUM-FULL BODIED
Pušipel (furmint)	Pošip
Malvazija istarska	Grk
Graševina	Malvasija dubrovačka
Rukatac / Maraština	Vugava
Škrlet	
Debit	
Žlahtina	

4

Structure of red indigenous varieties

LIGHT-BODIED	MEDIUM-BODIED	FULL-BODIED
Plavina	Babić	Plavac mali
Lasina	Teran	Tribidrag
	Frankovka	Trnjak

5

Eastern Continental Croatia

1. Subregion: Hrvatsko Podunavlje

α. Vineyards: Baranja, Erdut, Srijem

W: graševina*, traminac, chardonnay, pinot, rajnski rizling

R: frankovka*, merlot, cabernet sauvignon, zweigelt, pinot crni

2. Subregion: Slavonija

α. Vineyards: Đakovo, Slavonski Brod, Nova Gradiška, Požega-Pleternica, Kutjevo, Daruvar, Pakrac, Feričanci, Orahovica-Slatina, Virovitica

W: graševina*, chardonnay, pinot, silvanac zeleni, traminac, rizvanac

R: frankovka*, merlot, cabernet sauvignon, pinot crni

6

Western Continental Croatia

1. Subregion: Moslavina

a. Vineyards: Voloder-Ivanić Grad, Čazma

W: graševina, rajnski rizling, pinot, silvanac zeleni, moslavac*, škrlet*

R: frankovka, portugizac

2. Subregion: Prigorje-Bilogora

a. Vineyards: Dugo Selo-Vrbovec, Kalnik, Koprivnica-Đurđevac, Bilogora, Zelina, Zagreb

W: graševina, internacionalne sorte, kraljevina*, moslavac, beline, lipovina

R: pinot crni, zweigelt, frankovka

7

Western Continental Croatia

3. Subregion: Zagorje-Međimurje

a. Vineyards: Međimurje, Varaždin, Ludbreg, Krapina, Zlatar, Zabok, Klanjec, Štubica, Pregrada

W: rizling, graševina, pinot, traminac, sauvignon bijeli*, pušipel/moslavac*

R: portugizac, pinot crni, lovrijenac

4. Subregion: Plešivica

a. Vineyards: Samobor, Plešivica-Okić, Sveta Jana, Krašić, Ozalj-Vivodina

W: chardonnay, pinot, traminac, silvanac, sauvignon

R: crni pinot, frankovka, portugizac*

Notable for production of sparkling wines by traditional method

8

Western Continental Croatia

5. Subregion: Pokuplje

a. Vineyards: Karlovac, Petrinja, Vukomeričke gorice

W: graševina, chardonnay, pinot, kraljevina, rizling, sauvignon

R: frankovka, portugizac, pinot crni, merlot

9

Graševina

- The most planted Croatian variety
- Dominant in continental areas
- Also grown in Hungary, Czech Republic, Slovakia, Romania, Italy, Austria, Germany - welsch riesling, riesling italico, olasz riesling, laški rizling
- Has no genetic relations to riesling despite the name
- Capable of producing dry, off-dry and sweet wines
- Excellent late harvest and ice wines
- Medium to full bodied, medium to high acidity
- Yellow color with green tinge
- Dominant fruit flavors (green apple), citrus fruit, herbal note, apricot, honey

10

Škrlet

- White variety of Moslavina
- Greenish-yellow color
- Fruit aromas
- Crisp, light-bodied wine

11

Frankovka

Blaufrankisch

- Austrian origin
- Wines of moderate tannins, crisp acidity and peppery, sour cherry flavor
- Oak ageing softens its acidity

12

Coastal Croatia

1. Subregion: Hrvatska Istra (Istria)

Vineyards: Zapadna Istra, Središnja Istra, Istočna Istra

W: malvazija istarska*, chardonnay, pinot, muškat žuti, muškat bijeli momjanski

R: teran*, merlot, cabernet sauvignon, syrah

2. Subregion: Hrvatsko primorje (North Croatian Littoral)

Vineyards: Opatija-Rijeka-Vinodol, Krk, Rab, Cres-Lošinj, Pag

W: žlahtina*, gegić bijeli, malvazija, trbljan bijeli, pinot bijeli

R: plavina, cabernet sauvignon, trajšćina

13

Coastal Croatia

3. Subregion: Sjeverna Dalmacija (Northern Dalmatia)

Vineyards: Zadar-Biograd, Šibenik, Primošten

W: debit*, maraština, ugni blanc

R: babičić*, plavina, lasina, grenache, carignan, cabernet sauvignon, merlot, syrah

4. Subregion: Dalmatinska zagora (Dalmatian hinterland)

Vineyards: Benkovci-Štankovci, Skradin, Knin, Promina, Drniš, Sinj-Vrlika, Kaštelanska zagora, Imotski, Vrgorac

W: kujundūša*, zlatarica bijela, medna

R: trnjak, rudežuša, okatac crni, plavina, vranac, cabernet sauvignon, merlot, syrah, blatina

14

Coastal Croatia

5. Subregion: Srednja i južna Dalmacija (Middle and Southern Dalmatia)

Vineyards: Kaštela-Trogir, Split-Omiš-Makarska, Neretva, Konavle, Mljet, Pelješac, Korčula, Lastovo, Vis, Hvar, Brač, Šolta, Komarna (Slivno)

W: pošip, maraština, vugava, grk, bogdanuša, prč, drnekuša, cetinka, malvasija dubrovačka

R: plavac mali, crljenak kaštelanski, babiđ, plavina, okatac

15

Malvazija istarska

- Considered as native Croatian variety
- Belongs to the family of Mediterranean malvazija
- Mainly in Istria
- Straw yellow to gold color with green reflection
- Typical aromas of white fruits and acacia flowers
- Fresh wines with nice structure

16

Teran

- Black grape variety mostly found in Istria
- Characteristic ruby red color with purple hues
- Aromas of berries
- Pronounced acidity and tannins

17

Plavina

- Black grape variety mostly found in Northern Dalmatia
- Light color
- Subtle fruit aromas
- Low tannins

18

Babić

- Black grape variety mostly found inland of Šibenik and Primošten
- The most famous location is Bucavac (UNESCO protected)
- Ruby to garnet red color
- Aromas of dark berries
- Leather, spices, griotte, chocolate
- Full bodied wine, soft and mature tannins

19

Vugava

- White grape variety of the island of Vis
- Gentle yellowish-green color
- Pronounced aromas of citrus fruit and herbal notes
- Can reach high alcohol levels but balanced by good acidity

20

Maraština / Rukatac

- White grape variety mostly found in Northern Dalmatia, South and islands
- Used for light wines
- Best position give good grapes for prošek
- Yellow to gold color
- Subtle aromas of fruit and Mediterranean herbs

21

Pošip

- White grape variety of the island of Korčula
- Dominant in Smokvica and Čara fields
- Yellow to gold color
- Typical aromas of fruit and Mediterranean herbs
- Medium to full body, but harmonious

22

Grk

- White grape variety of the island of Korčula
- Specific for Lumbarda
- Yellow color with green reflections
- Flower and fruit aromas: citrus fruit, apples, Mediterranean herbs
- Full body, typical subtle bitterness in the aftertaste

23

Malvasija dubrovačka

- White grape variety of Konavle
- Belongs to the family of Mediterranean malvasia (Malvasia delle Lipari, Malvasia di Sardegna, Greco di Gerace)
- Suitable for production of dry and sweet wines
- Light yellow color
- Aromas of fruits, herbs and honey
- Powerful yet elegant

24

Plavac mali

- Black grape variety mostly found in South and Middle Dalmatia
- The most planted black grape variety in Croatia
- The most famous positions are Dingač, Postup, Ivan Dolac (Hvar) and Murvica (Brač)
- These are extreme positions on steep slopes which receive a lot of sun and additional reflection from the sea
- Rich and very concentrated wines
- Ruby to garnet red color
- Typical fruit aromas of prunes
- Ageing develops aromas of leather, tobacco and spices
- Full bodied with pronounced tannins

25

Crijenak kaštelanski (tribidrag)

- Zinfandel (USA)
- Primitivo (Italy)
- Kratošija (Montenegro)
- One of parents to plavac mali (with Dobričić from Šolta)
- Garnet red color
- Pronounced aromas of berries
- Good acidity and pronounced tannin structure

26

Traditional wine: Prošek

- Traditional name for dessert wine
- Can be made from plavac mali, crljenak, babić, pošip, malvasija dubrovačka, maraština, grk, etc.
- Grapes are dried (on the vine or on straw mats) which concentrates sugars (min. 120 Oechsle)
- Color is either amber or garnet (depending on variety used)
- Dominant aromas of dried grapes, dried fruits, honey, caramel, dark chocolate
- Rich flavors

27



28

References

Text:

2017. Priručnik za sommeliere. De Nicola, Garofolin, Larentis, Pilzer, Vaccarini. Hrvatski sommelier klub.



Picture:

Winefolly.com

Data:

https://www.dzs.hr/Hrv_Eng/publication/2016/01-01-33_01_2016.htm