

Plavac Premium

Plavac Mali is the Croatian cousin to the Zinfandel grape. a full-bodied red with aromas and flavors of blackberries and spice. Smooth tannins and pleasant earthiness linger on the finish. Great with blue fish, red meats, charcuterie and aged cheeses.

~VINA~

SKARAMUCA

2014 - Dalmatia - Croatia

Dingac Reserva

This Dingač results from selected harvest of the best grapes of Plavac Mali and aging in the oak barrels. The aromatic profile of fruitiness is in a nice balance with spicy notes.

Dark berries and vanilla are dominated in the scent, while shade of dryness and smoke permeates through the entire bouquet.

~VINA~

SKARAMUCA

Southern Dalmatia - Croatia

Dingac 2010

Dingac (din-gotch) is made from the Plavac Mali grape, but named after the region it's grown in. Full bodied and complex with aromas and flavors of ripe cherries, plums and spice. Well integrated tannins and earthiness that lingers on. Great with blue fish, red meats, charcuterie and aged cheeses.

~VINA~

SKARAMUCA

Southern Dalmatia - Croatia