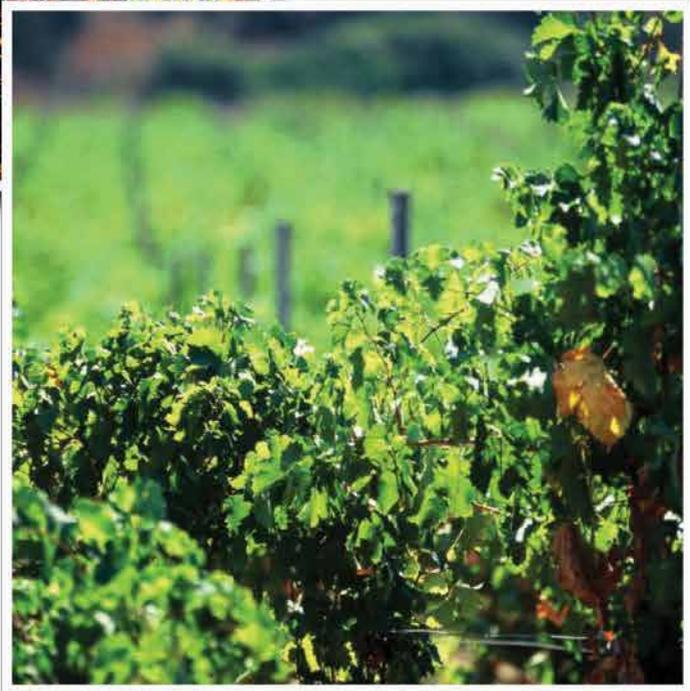


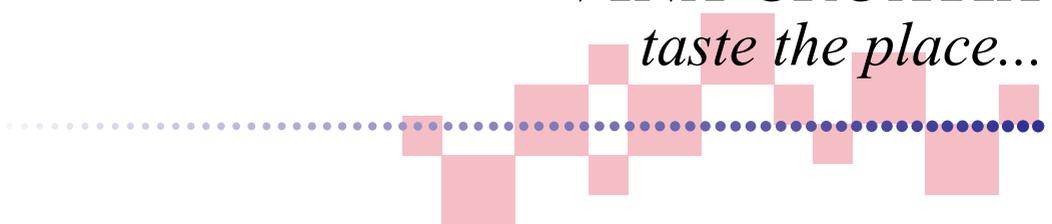
VINA CROATIA  
*vina mosaica*





HRVATSKA GOSPODARSKA KOMORA  
CROATIAN CHAMBER OF ECONOMY

*VINA CROATIA*  
*taste the place...*





ALPS

PANNONIAN  
BASIN

Varaždin

Zagreb

Osijek

Rijeka

Požega

Đakovo

Vukovar

Pula

ADRIATIC SEA

Zadar

DINARIDES

Split

Dubrovnik

# CROATIA

<b>Geographical Position:</b>	Croatia extends from the eastern edges of the Alps in the northwest to the Pannonian lowlands and the banks of the Danube River in the east. Its central region is spanned by the Dinara and Velebit mountain range, which climatically divides the country into two halves, the Continental and the Coastal sub-regions. Its southern region extends along the coast of the Adriatic Sea
<b>Surface:</b>	Mainland: 56,594 sq. kilometers (21,851 sq. miles). Territorial waters: 31,067 sq. kilometers (12,000 sq. miles).
<b>Population:</b>	4.5 million. Composition of population: 90% Croats; 10% mixed minorities (Serbs, Slovenes, Hungarians, Bosnians, Italians, Czechs and others).
<b>System of Government:</b>	Multi-party parliamentary republic.
<b>Capital:</b>	Zagreb (780,000 inhabitants)
<b>Coastline:</b>	Croatia's coastline stretches for a total 5,835.3 km (3,107 miles) along the Adriatic Sea, a number that includes 4,058 km (2522 miles) of shoreline from 1,185 islands, solitary rocks and reefs. There are 47 inhabited islands, of which Cres and Krk are the largest.
<b>Highest Peak:</b>	Dinara (1,831 meters, or 6,007 feet)
<b>Climate:</b>	Croatia has two basic climate zones, Continental and Coastal. The interior Continental zone is moderately rainy with warm, humid summers and cold, wet winters and a forest climate with snow falls on the highest peaks. The Coastal zone enjoys pleasantly mild Mediterranean temperatures with a large number of sunny days; summers are dry and hot, winters mild and wet with significant precipitation.
<b>Climate Profiles of Wine Growing Regions:</b>	<b>Slavonia and Danube:</b> Continental (moderate climate) <b>Croatian Uplands:</b> Continental (cool climate) <b>Istria and Kvarner:</b> Mediterranean (moderate climate) <b>Dalmatia:</b> Mediterranean (warm climate)







CZECH  
REP.

SLOVAKIA

AUSTRIA

SLOVENIA

HUNGARY

BIH

SERBIA

ITALY

MACEDONIA

ALBANIA

# VINA CROATIA

## *“Taste the Place”*



Vina Croatia preserves and embodies Croatia’s historical heritage, natural riches, multicultural tradition and original grape varieties. Croatia is located where the hot Mediterranean meets the cold Alpine climate zones, and where, historically and culturally, East meets West. This is what makes the wine culture in Croatia very unique. The sheer number of native varieties that have developed here by adapting to both the climate and the local customs are proof enough.

Due to its unique shape and extreme variations in climate, Croatia is divided into four wine regions, sixteen sub-regions and 66 appellations. The four wine regions are located in the four corners of the country, and each has developed its very own specific varieties that best personify the geographical features, climate and customs. Their original, unique style will enable you to savor the terroir and experience modern expressions of old winemaking traditions.

*We invite you to taste Vina Croatia, and “Taste the Place”.*

# *Tradition*

Croatia is a country with a strong and long wine tradition and people that have always appreciated its true quality. Throughout the generations wine has always represented much more than necessity, a mere beverage or a nutriment.

Families rarely sold their wines: most was kept for their own consumption, or for friends and celebrations, which is best shown in the verse from the famous folk song of Northern Croatia, "Not a single Zagorec (person from the region) has sold his wine, as all was drunk by his friends". Statistical information may not be as interesting as the aforementioned verse but prove the belief. Almost half of the vineyards in Croatia are not registered for business and trade but are grown for personal consumption.

Most wine produced for commercial purposes is primarily consumed within Croatia and is rather unknown outside Croatia. The main reason being that Croatia over the last several decades did not have the capacity for significant exports. After the fall of Yugoslavia, Croatia gained independence and freed itself from the former communist system, which had focused on large, state-run cooperatives that gave priority to quantity rather than quality. Today new generations of winemakers have turned their ambitions, talents and attention to increasing quality and embracing new technology. Yet there is a passion to preserve the best of the old traditions while nurturing Croatia's unique terroirs and micro-climates to produce world-class wines to be enjoyed both at home and abroad. In Croatia, furthermore the local consumption was increasing and the production, which has been badly hurt during the war in the 90-ties, has decreased, so there was only just enough wine for the local market. Only in the last decade, after most vineyards have been revived, Croatia started producing enough wine for exports.



# History

Like the rest of Central Europe, grape cultivation in Croatia predated the Romans by several hundred years and is at least 2500 years old. Oldest traces of vine planting and wine production come from Vis, an island on the south of Croatia, where a small coin dated 5th century BC was discovered and features a grape cluster on one side and an amphora for keeping wine on the other side. Similar archeological and written documentation can be found in many places on the coast, from Istria to Dalmatia.

In the continental part of Croatia winemaking came several centuries later and was spread by Illyrians and Thracians, as well as Romans. One of the most famous promoter of the wine culture was Roman emperor Marcus Aurelius Probus, who planted huge vineyard areas from the Rhine valley in Germany to the Danube River basin in Croatia. Forcing his army to plant and maintain these large territories (when not fighting against rebels) turned his army against him. After all, legionaries understood themselves being there to fight, not to plant vines. He paid for his passion with his head.

Wine production and traditions were interrupted only during the time of the Ottoman empire in the 16th century. Phylloxera, the pest, which destroyed most of the vineyards in the late 19th century in Europe also had a strong influence on the final selection of grape varieties in Croatia, especially in the Continental region. Many indigenous varieties became extinct and were replaced mainly by German and Austrian grapes, brought by the new rulers, the Habsburgs. Later in the 20th century, French varieties were introduced. Istria and Dalmatia were also hit by phylloxera, but because of their distinctive climate and soil, indigenous varieties managed to persist and are still dominating.

# *CROATIAN WINE SECTOR IN NUMBERS*

Total vineyard area, ha:	21.310 (2014/15)
Total number of wine producers:	1624 (2014)
Annual wine production:	842.000 hl (2014/15)
Number of indigenous varieties:	over 120
Main varieties:	Graševina (white) Malvazija Istrian (white) Plavac Mali (red)
Wine regions:	- Slavonia and Croatian Danube - Croatian Uplands - Istria and Kvarner - Dalmatia
Protected Designation of Origin:	16





- 
**Croatian Uplands**  
 VINA CROATIA VINA MOŠTIČA
- 
**Dalmatia**  
 VINA CROATIA VINA MOŠTIČA
- 
**Istria & Kvarner**  
 VINA CROATIA VINA MOŠTIČA
- 
**Slavonia & Croatian Danube**  
 VINA CROATIA VINA MOŠTIČA

### Slavonia and Croatian Danube:

1. Istočna kontinentalna Hrvatska
2. Hrvatsko Podunavlje
3. Slavonija

### Croatian Uplands:

4. Zapadna kontinentalna Hrvatska
5. Moslavina
6. Prigorje-Bilogora
7. Plešivica
8. Pokuplje
9. Zagorje-Medimurje

### Istria and Kvarner

10. Primorska Hrvatska
11. Hrvatska Istra
12. Hrvatsko primorje

### Dalmatia

13. Sjeverna Dalmacija
14. Dalmatinska zagora
15. Srednja i Južna Dalmacija
16. Dingač

# SLAVONIA AND THE CROATIAN DANUBE

## Pure Gold



A region characterized by seemingly endless plains covered in golden fields of wheat and the three rivers that enclose it: the Danube, Drava and Sava.

A few small hills with vineyards strewn across their slopes rise from plains drenched in sunlight. These vineyards are the home of Croatia's principal variety, Graševina. In the very heart of Slavonia, in a valley surrounded by a low mountain range, lies Kutjevo, the appellation that produces some of the finest Graševina in the world. Meanwhile, on the eastern border of this region, marked by the vast, meandering Danube River, vineyards growing Traminac (Gewurtztraminer), Graševina and numerous red varieties have found their place under the sun.

Slavonia is not only the home of fine wines but also of one of the most highly rated species of oak. In neighboring Italy, Slavonian oak is used for the aging of some of their best wines such as Barolo and Barbaresco. The same species of oak is widely used by Croatian winemakers, especially for larger barrels.

Warm summers and cold winters, together with deposits of loess permeable to water, always render wines from this part of Croatia rich and mature, with plenty of floral tones in the white wines, and sweet fruity undertones in the reds.



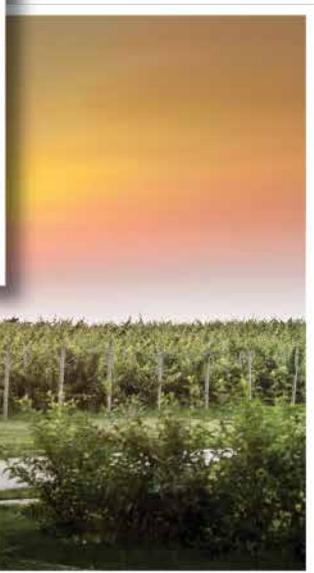


**Graševina** is the most common variety in Croatia. Its characteristics range from delicate, refreshing wines in West Slavonia to opulent, dry, fresh and mineral wines from Central Slavonia and mature, powerful, full bodied wines that come from the Croatian Danube region. Sweet predicate wines from selected dried berries and ice wines that can age for decades are the jewels of this region. Graševina can be found in other countries under various names, but only in Croatia does it stand for a premium quality wine that is always listed at the very top of a winemaker's portfolio. We like to say that Graševina has found its home in Croatia.

## Pure Gold

**Frankovka** is another variety found in countries that surround the Danube; it is known to a wider audience as Blaufränkisch. In Croatia achieves ideal levels of phenolic ripeness and optimal body thanks to the sunlit vineyards of Slavonia and the Croatian Danube and the rich, permeable soil. Frankovka is a variety characterized by higher levels of acidity and fruitiness, and this region provides it with the right ratio of maturity and freshness, thus making it one of Croatia's most charming wines.

**Traminac** is the Croatian counterpart of Gewürtztraminer. In Ilok, the appellation located on the very shores of the Danube, it yields exceptional results. Ilok is located in Croatia's warmest continental region. However, it is hidden from the blistering heat by a mountain range that results in an ideal ratio of sunlight and cool air. This enables it to preserve its impressive aroma and opulent, long finish.



### Other varieties from Slavonia and Croatian Danube:

**Whites:** Chardonnay, Pinot Blanc, Pinot Gris, Sauvignon Blanc

**Reds:** Cabernet Sauvignon, Merlot, Cabernet Franc, Zweigelt, Portugizec (Blauer Portugieser), Pinot Noir, Syrah

# CROATIAN UPLANDS

## Hillside Wines



Fresh, lively, hillside wines from the cool climate of the sunlit Croatian Uplands. The coldest wine region in Croatia, surrounding Croatia's capital Zagreb, the Uplands are characterized by ranges of hills and picturesque little family-owned vineyards. Perhaps you will have some difficulty pronouncing the names of these appellations - Medimurje, Zagorje, Moslavina, Plešivica –but you will not have any difficulty remembering their wines. There are not many native varieties in this region, but the international varieties, especially those more aromatic such as Pinot, Riesling or Sauvignon, have made a nice home for themselves here.

A chilly climate and very cold winters enable the wines to preserve intense aromas and high levels of acidity, while the hilly landscape ensures there is plenty of sun and wind for the vines to make it long into winter and provide some of the finest and most highly rated wines in the world.

# Hillside Wines

**Moslavac** or **Pušipel** is also known as Furmint in Hungary, where it is a component of Tokaji (one of the finest sweet wines in the world), while in Croatian Uplands it is used to craft refreshing dry wines. Pušipel yields wines similar to Riesling, with great potential for aging. Noble rot tends to affect this variety and gives it a special flavour.

**Škrlet** is a native variety from the eastern part of Croatian Uplands, from the Moslavina appellation, that resembles Austrian Grüner Veltliner in style. Its accessibility, freshness and simplicity make it a strong contender on the market. Wine crafted from this variety of grapes is among the first to be bottled, as early as January. Ideally, it is consumed within the first two years of the harvest while it is still fresh and fruity.

**Sauvignon Blanc** achieves exceptional results in the Upland's cold climate, which brings to the fore its grassy and herbaceous aroma (unlike the green bell pepper notes of New Zealand Sauvignon Blanc) and a seductive, refreshing character.

**Riesling**, or, as it is commonly called in Croatia, **Rizling Rajnski**, is the most common white variety in Upland Croatia. It is notable for its citrus aroma with a hint of floral notes, typical for Riesling. As early as two years from the harvest, it develops tertiary notes that enrich it and give it a certain finesse.

## Other varieties from the Croatian Uplands:

**Whites:** Muscat, Pinot Blanc, Pinot Gris, Chardonnay

**Reds:** Pinot Noir, Portugizec (Blauer Portugieser)

# ISTRIA AND KVARNER

## *The Rite of Spring*



Istria and Kvarner are a unique region. This is where the Mediterranean heat meets the cold coming from the Alps, thus making the climate cooler than Dalmatia. White, rocky landscapes, so typical of Dalmatia, make way for the specific red soil, rich in iron oxides, and the verdant beauty of continental Istria and Kvarner. Three varieties have adapted specifically to this mild coastal climate: Malvazija Istarska and Žlahtina of the white varieties and Teran of the red variety. These have been the foundation of the wine culture in this region for centuries, and in the past couple of decades, they have been joined by Merlot.





**Malvasia** is a bright, fragrant, spring-like white wine from the cooler air of mystical, green Istria. At the moment, this is Croatia's most successful variety. It is one of the few varieties of dry white wine that has the potential to age for more than a decade and keep its great form, especially when it comes from top wineries. Malvasia comes in two styles. It can be fresh, which is instantly recognizable by its IQ label, a certificate of high quality. This wine is intended for consumption within 3 years from the harvest. It is characterized by an abundance of fruity aromas, the most common being peach, citrus or banana, and a full, strong taste of mineral, with a refreshing, mildly bitter aftertaste. Malvasia is also capable of aging in a variety of wooden barrels. These can be made of either oak or acacia, and, depending on the wine maker, differ in size. Depending on the winemaking process and aging, it is ready for sale no sooner than two years from the harvest and can maintain high levels of quality for as much as ten years.

## *The Rite of Spring*

**Žlahtina** is a delicate wine with gentle, seductive aromas. It is unpretentious, light bodied and vibrant, making it ideal as an aperitif or with fish entrees such as carpaccio. Its name is derived from an old slavic word žlahtno, meaning noble. It is one of the oldest native varieties, and the wines crafted from it were often enjoyed by Croatian nobility. It is primarily found on the island of Krk.



**Teran** is Istria's native variety. In the past two decades, it was under threat of being pushed out by red Bordeaux varieties that spread across Istria's vineyards, but today it is making a comeback. Teran is highly regarded for its naturally high levels of acidity, its exceptionally dark color that in a young wine can border on purple, and its specific flavor with hints of bright red fruit and pepper. Of all Croatian varieties, this one has the greatest potential for aging over years, and specimens from select harvests can last for decades.



### **Other varieties from Istria and Kvarner:**

**Whites:** Muscat, Chardonnay

**Reds:** Sansigot, Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah

# DALMATIA

## Heritage Wines



For over two and a half thousand years, wine has been produced on Hvar island, where the world's oldest continuously cultivated vineyard at Stari Grad Plain, a UNESCO-protected World Heritage Site, is located. Other parts of Dalmatia such as the island of Vis and the Pelješac Peninsula have also been making wines for centuries. Numerous native varieties are almost an exclusive source of wine here. One variety that is native to this region, Crljenak, made its way across the Atlantic Ocean to America, where it is now known as Zinfandel. However, the variety that personifies Dalmatia is the profound and powerful Plavac Mali from the sun-drenched slopes of Dalmatia's beautiful, sun-drenched coast.



**Plavac Mali** is used to craft some of the finest Croatian red wines, especially when it comes from the barren, steep southern slopes of Southern and Central Dalmatia facing the sea, from positions such as Dingac, Ivan Dolac or Postup. These locales are the home of the most famous and priciest labels, wines that are often powerful, alcoholic, full-bodied and opulent. Further inland, Plavac is used to make fruitier, lighter, juicier, everyday wines to be enjoyed with a variety of cuisines.



## Heritage Wines

**Babić** is the little giant of Primošten. This is a red variety that, despite its modest presence, has a proven global potential. Every international expert that has tried it, such as Anthony Rose or Oz Clark, has given it great reviews. The latest in a string of reviewers was Sarah Kemp from Decanter who said that Babić was her favorite Croatian wine. Like Plavac Mali, it is of highest quality when grown in extreme conditions, on steep, sunny slopes. However, unlike Plavac, it is excellent at preserving acidity.

**Tribidrag** (aka Zinfandel, Crljenak, Primitivo) was nearly extinct in Croatia when UC Davis Professor Carole Meredith and her Croatian colleagues found it in a vineyard near Split while researching the origins of Zinfandel. From the mere nine vines that were found in 2002, thanks to the project to revitalize this variety, there are now over 350,000 vines, and their numbers seem to grow exponentially. Dalmatia has embraced its long lost child.

**Pošip** is the Croatian counterpart of the famous Viognier. It is full bodied and robust, with a touch of the Mediterranean, yet at the same time it is seductively fruity and fragrant. Pošip comes in two styles. It can be a young, refreshing wine that pairs herbal with lively fruit notes or it can be a rich, mature wine that has aged on yeasts and could mature in a bottle for years. This is the most popular white variety in Dalmatia



### Other varieties from Dalmatia:

**Whites:** Grk, Debit, Vugava, Kujunduša, Maraština, Malvasija Dubrovačka, Prč, Bogdanuša, Gegić

**Reds:** Plavina, Lasina, Drnekuša, Dobričić, Trnjak

## *DID YOU KNOW?*

*Although many already know this, it never hurts to repeat it, the necktie was invented in Croatia. Originally an accessory to a military uniform, the necktie was displayed and given recognition over 350 years ago in Paris. French women thought it gave Croatian men a certain charm, a charm that you will also find in our sweet dessert wines, which continue to conquer the world 350 years after the necktie did the same.*

### The Necktie

Around 1635, some six thousand soldiers and knights arrived in Paris to support the French King Louis XIII. Among them were a large number of Croatian mercenaries who, led by their ban, remained in the service of the French king. Their traditional military costume with painted scarves knotted at the neck attracted the attention of the French court.

This “Croatian elegant style”, which was completely unknown in Europe until then, gained acceptance at the French court around 1650 and became a fashionable clothing item among the bourgeoisie of the time as a symbol of culture and elegance.



## *DID YOU KNOW?*

*A person who connects United States and Croatia - Nikola Tesla, one of history's greatest scientists, was born in Croatia and died 70 years ago in America – right here in New York. Tesla thought of himself not as an inventor but as a “discoverer of things that exist in nature around us.” Be like Tesla and open your eyes to the new things around you – starting with good*

### **Nikola Tesla**

Undoubtedly one of the major scientists and innovators with worldwide reputation is Nikola Tesla, born on July 10, 1856 in Smiljan, Croatia. In the spring of 1884 at the age of 28, he set off to New York and became an American citizen. Tesla developed a polyphase system of alternating currents and solved problems related to the transfer of electric energy, realized the principle of rotating magnetic field and was among the first to experiment with electromagnetic waves. Tesla patented more than 700 inventions, many of which are widely used today.

In honor of the 100-year anniversary of his birth, the International Electrotechnical Commission named the magnetic induction unit 'Tesla' (symbol – T).



# *THE CUISINE OF CROATIA'S WINE REGIONS*

## *Freshness and Diversity*

At a time when the world is looking for quick, cheap and attractive ways of packaging fast food to satisfy the appetites of busy people with too little time to eat a healthy, tasty snack, much of Croatia is still enjoying the benefits of locally grown and cooked “slow food”. Croatian restaurant owners believe that eating is not just a means of survival, but a medium that connects people, a source of joy and relaxation. In many Croatian restaurants and Dalmatian “konobas”, you can savour traditional home cooking, which includes food prepared from high-quality local ingredients according to ancient recipes.

Croatian cuisine is generally defined by the traditional characteristics of each individual area, which depend on the soil, climate, vegetation, and the pace of life and the work tempo of its population, as well as on the customs of nomads, foreign traders and foreign armies, which have also left their traces in the everyday activities of these parts, including the cuisine.

In many respects, Croatia still rightfully holds the title of gastronomic paradise, with a rich variety of sub-cuisines.

This overview is divided by region into five different cuisines: the cuisine of Dalmatia and its hinterland, the cuisine of Istria and Kvarner, the cuisine of Slavonia and Baranja, the cuisine of Croatian Uplands, and finally the cuisine of Lika and Gorski Kotar.





### **Dalmatia**

The cuisine of Dalmatia and its hinterland is one of the most appreciated cuisines in Croatia. It is mostly based on fish and seafood dishes, which have made Croatia popular throughout the world. In fact, Croatia is renowned for its still unpolluted sea, its untouched nature where herbs and spices grow wild, as well as for its lamb. One of the special features of this cuisine are dishes seasoned with first-class, pure virgin olive oil from Croatian olive groves.

### **Slavonia and the Croatian Danube**

The cuisine of this region is known for its spicy, paprika-based, rich and hearty diet that comes from a vast, fertile terrain that enjoys a continental climate. The major part of the cuisine consists of meat dishes, although there are also freshwater fish specialties and various dishes based on local game and paprika. Slavonian cuisine is also known for its generous servings.



### **Istria and Kvarner**

The cuisine of the Istrian peninsula and Kvarner Bay is a variation of Dalmatian cuisine with some specific features such as dishes seasoned with white and black truffles - a special kind of mushroom that can be found in Istria and only in a few other places in the world. Many dishes here are made with tasty Istrian wild asparagus and seasoned with local wild herbs.

### **Croatian Uplands**

The cuisine of Zagorje, Medjimurje and Posavina, intended mainly for laborers living in the poor villages of hilly areas, used to be very meager. Nevertheless, a cuisine also existed for noble families in their manor houses. Today, the cuisine has been transformed into gastronomic specialties for select palates, prepared in a specific manner.

The cuisine of Lika and Gorski Kotar is based on the abundant resources found in the forest and numerous mountain rivers of this area. The food is of excellent quality, and the variety of game provides a wide range of dishes for the most demanding connoisseurs of game cuisine.

# *NOTES*

## Contacts

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AGRICULTURE, FOOD INDUSTRY AND FORESTRY DEPARTMENT

Managing Director: Ms. Božica Marković

### ASSOCIATION OF WINEMAKERS

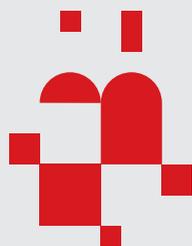
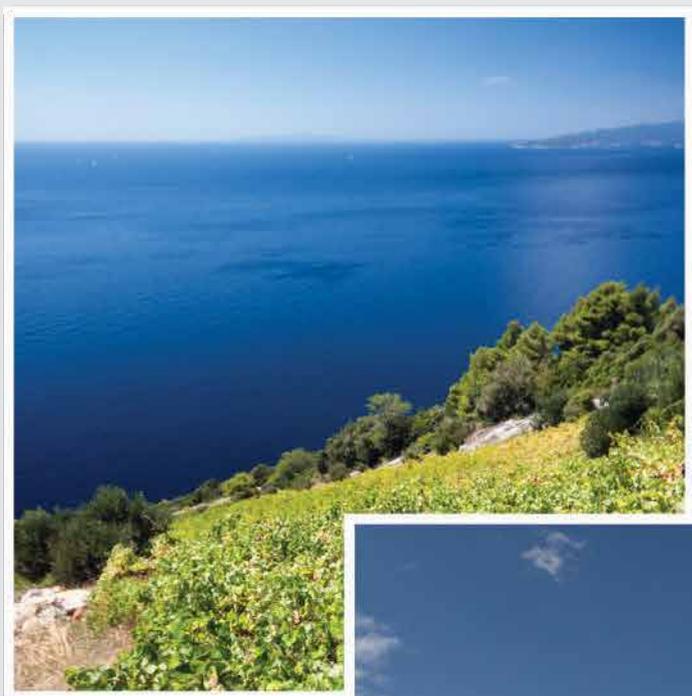
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Zagreb, October 2016



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