



PRODUCER PROFILE

Estate owned by: Bruno Trapan
Winemaker: Bruno Trapan
Total acreage under vine: 30
Estate founded: 2004
Winery production: 60,000 Bottles
Region: Istria
Country: Croatia

Terra Mare Teran

WINE DESCRIPTION

In Italy, the Teran grape belongs to the Refosco family of grapes; however, in Croatia, it has taken root and become one of the country's favorite reds. This wine is named for Bruno's second daughter, Mare, and for the Istrian Peninsula's fantasy name, Terra Magica. The wine is aged for one year in French oak to give it some added complexity before being released.

TASTING NOTES

Deep magenta in color with bright coral highlights, aromas of cinnamon and fresh black currants complement undertones of baking spices, sweet herbs, and stony minerality. On the palate, moderate tannins and medium body make this wine surprisingly refreshing while still showing good structure.

FOOD PAIRING

This wine has a wide array of possible food pairings: everything from duck breast with cherry chutney to bread dumplings in demi-glace to rodizio.

VINEYARD & PRODUCTION INFO

Vineyard size:	30 acres
Soil composition:	Iron-rich and Calcareous Silty-Loam
Training method:	Guyot
Elevation:	180-280 feet
Vines/ acre:	2080
Yield/ acre:	2.6 tons
Exposure:	Southwestern
Year vineyard planted:	2005
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	100% Teran
Length of alcoholic fermentation:	8 days
Fermentation temperature:	72-75 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	2-3 days; 15 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	Three-Four years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.4
Residual sugar:	2.2 g/ L
Acidity:	5.9 g/ L
Dry extract:	29.0 g/ L

