



STOBI
WINERY



PRODUCER PROFILE

Estate owned by: Mincho Jordanov
Winemaker: Dane Jovanov
Total acreage under vine: 1500
Estate founded: 2008
Winery production: 4,500,000 Bottles
Region: Tikves
Country: Republic of Macedonia

Zilavka

WINE DESCRIPTION

This wine is made from 100% Zilavka, an indigenous Macedonian varietal. While usually used as a blending varietal to add aromatics, Stobi Winery decided to create a pure expression of this native grape. The wine is vinified in stainless steel and aged 12 months before bottling.

TASTING NOTES

Lemon yellow in color, a fresh and complex aromatic profile shows lively notes of citrus fruits and wildflowers. On the palate the wine is soft and crisp with pleasant minerality.

FOOD PAIRING

Pair this wine with light appetizers, white meats and fish, and seasonal green salads.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Vilarov vineyard
Vineyard size:	100 acres
Soil composition:	Calcareous Sandy-Loam
Training method:	Double-Guyot
Elevation:	825 feet
Vines/ acre:	1760
Yield/ acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	280,000

WINEMAKING & AGING

Varietal composition:	100% Zilavka
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14-20 days
Fermentation temperature:	50-63 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	300-600 hL
Length of aging before bottling:	12 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	1.4 g/L
Acidity:	5.8 g/L
Dry extract:	19.0 g/L



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