

TIKVEŠ

GRAŠEVINA

Also known as Welschriesling (translating to foreign Riesling), Graševina has been somewhat overshadowed in Central Europe due to comparisons with Riesling. This fruity-driven wine offers medium-intensity aromas of citrus and green fruits, accentuated by hints of white peach and ginger. A dry wine with vibrant acidity and a light body, it culminates in a short finish.



Serving Temperature:

10-12°C



Tasting Notes:

Citrus, green fruits, hints of white peach, ginger.



Food Pairing:

Salads, seafood, poultry.

Ingridients: Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, fining agents: **gelatin** and bentonite (not present in the finished wine). Bottled in protective atmosphere./ Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, sredstva za bistrenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	106 kcal/ 443 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	6.4 g

Allergy Advice: For allergens, see ingredients in **bold.** / **Savjeti za alergije:** Za alergene, pogledajte sastojke u **bold.**