



TIKVEŠ

SINCE 1885

FOR
MOMENTS
OF
HAPPINESS



KRATOŠIJA

A foundational grape variety from the Balkan Peninsula, Kratošija plays a pivotal role in the development of many other Balkan varieties. This fruit-driven wine has medium-intensity aromas of blackberry and black cherry, enhanced by notes of strawberry and a hint of sweet tobacco. A dry, full-bodied wine, it's graced with ripe velvety tannins and harmonious flavors. It's the perfect match for Balkan dishes.



Serving Temperature:

16-18°C (room temperature)



Tasting Notes:

Blackberry, black cherry, strawberry, hint of sweet tobacco.



Food Pairing:

Balkan dishes (game, roasted meats, cabbage rolls, moussaka, pulled pork with tangy BBQ sauce, eggplant seasoned with ripe cheese).

Ingredients: Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic, potassium sorbate, 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, arabska guma, kalijev sorbat, sredstva za bistenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	113 kcal/ 473 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.3 g

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