



TIKVEŠ

SINCE 1885

FOR
MOMENTS
OF
HAPPINESS



VRANEC

Vranec stands as the vinous emblem of the Balkan Peninsula. While descended from the Kratošija variety, it gives rise to wines that are more potent, concentrated, and enduring. This wine seamlessly marries strength with elegance. Flavors of brambles, black cherries, and ripe damsons, accompanied by hints of garrigue, contribute to its robust taste, which is balanced by high tannins and the juiciness from its vivid acidity. It's the quintessential accompaniment for traditional Balkan cuisine.



Serving Temperature:

16-18°C (room temperature)



Tasting Notes:

Brambles, black cherries, ripe damsons, hints of garrigue, high tannins, vivid acidity.



Food Pairing:

Traditional Balkan cuisine, charcuterie, ripe cheeses, game, roasted meats, BBQ.

Ingredients: Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic, 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, 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	117 kcal/ 490 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.4 g

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