



TIKVEŠ

SINCE 1885



VITAČ

A semi-sweet red wine made of the grape variety Vranec, bearing the characteristics of the Vitacevo plateau. With its aromas of ripe fruits and a long-lasting sweetish taste even after the first sip, Vitač is a much welcomed guest at the gathering tables, abundant in meat, cheese and loud laughter.



Serving Temperature:
16-18°C



Food Pairing:
Cheese, grilled meat, game meat.

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. / Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arabska guma, kalijev sorbat, sredstva za bistrenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

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

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	121Kcal/505 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	9.2 g