



GROW *du Monde*

International
Varietal Wine Competition
Petrovaradin/Novi Sad/Serbia

Triptych about Grašac

In anticipation of the first edition of GROW du Monde competition, scheduled for June 8th at Petrovaradin fortress, Igor Luković, Zoltán Gyórfy and Saša Špiranec discuss this variety.

Grašac variety is synonymous with winemaking in Central Europe and the Danube basin. It has a rich history and great potential for development: it can be used to make either fresh everyday wines or mature, complex wines intended for long aging, as well as extraordinary "srickies" with lush aromatic profile. In every region where it is produced - be it Slavonia, Fruška Gora or Balaton Lake - Grašac has a unique stylistic and terroir expression. All these styles will be presented at the judges' tables at the 1st International wine competition known as GROW du Monde Wine Challenge, scheduled for June 8th at Petrovaradin Fortress in Novi Sad.

Igor Luković, wine writer, judge and editor-in-chief of our magazine, Saša Špiranec, wine expert from Croatia, and Zoltán Gyórfy, editor-in-chief of Pecsí Borozo magazine, wine expert and judge from Hungary and the founder of Grašac wine competition in Nádas discuss Grašac for VINO & FINO magazine - its potential, features, character and perception of the variety in the wine world.



Igor Luković

Do wine lovers in the region today understand Grašac better than before - is the variety's image finally in line with its potential?

The status of Grašac varies from country to country, but certainly the reputation of the variety is by no means close to its potential. Grašac produces excellent fresh wines, as well as mature and complex ones, capable of long aging, then good sparkling wines, as well as some of the finest sweet, predicate

wines. However, owing to the fact that it is widely present, that it can feature high yields, Grašac is very often used for production of simple wines for fast consumption. Therefore, the perception of the variety is very often wrong. GROW du Monde was conceived as a project that should contribute to familiarizing the wine public with the fact that Grašac is the foundation for great wines in every sense. We still need to work on that, but changes are already happening thanks to winemakers who have started to deal with Grašac in a different way.

Grašac is interpreted in many different styles, from fresh to predicate wines. What are the basic characteristics of Grašac which can be found in all these wines?

Authenticity - because Grašac is different and unique. Good Grašac wines have a distinct character that prevails in most styles. Ripe yellow fruits are always there as well as peaches, pears and apples, or apricots when it comes to mature style, lots of ripe citrus fruits too, predominantly lemon and grapefruit as well as a striking floral touch that brings honey notes, linden, wildflowers. Grašac wines are juicy and fresh at the same time, never with too much acidity, sometimes with a little fine astringency and they are capable of showing luxurious minerality of certain terroirs. In any case, wines that are different and easy to remember and fall in love.

What kind of food does Grašac go best with - the question applies to fresh Grašac as well as more pretentious one, even predicate wines?

Grašac is usually exceptional gastronomic wine, it is easily paired with food and a wide range of dishes, from everyday to haute cuisine. Fresh, fragrant and vibrant Grašac is excellent with fried foods, from chicken and Wiener schnitzel to tempura. It also matches well with not overly salty white cheeses, especially creamy goat cheeses, as well as with simply prepared fish. Ripe and complex Grašac requires noble morsels. Grašac with a strong structure matches exquisitely with cow's cheeses such as Comte, good Emmentaler or Grier, there is also turkey meat, mushroom dishes and those with classic sauces. You can even pair good Grašac with soft, young veal or young, not too fatty pork. Sweet, predicate Grašac goes very nicely with creamy, fatty cheeses with noble molds, whilst for dessert, one should opt for those with walnuts, candied fruits, oranges, apricots, citrus fruits. No chocolate, no mousse or excessively sweet desserts.



Zoltán Gyórfy

Last year, wines from Hungary, Austria, Croatia, the Czech Republic and Serbia, in a wide range of styles, were submitted for evaluation at Mecseknádasd. How do you assess the regional development of Grašac or Olaszrizling, as the Hungarian name of this variety reads?

We can say that Grašac became a popular grape variety in the wine regions of the former Austria-Hungarian Empire and its peripheries. According to the

number of hectares, it is among the more popular varieties, but when we look at prestige, things are worse.

Many talk about the origin of the variety, but does it really matter where Grašac was born? I do not think so. It is much more important where this variety grows now and what our plans are for it! How do all of us, who deal with wines, be it winemakers or sommeliers, merchants, writers, etc, think about Grašac, whether it is really a simple wine, the wine of our grandfathers, or the true essence of Central Europe, a variety with great potential? For Hungarians, the real Riesling is Olaszrizling. When my grandfather asked for a spritzer in a pub, he meant Grašac. My ancestors lived on both banks of the Danube, in Baranja and Bačka, so Grašac is a part of my personal history. Many of us have our own history, our own story about Grašac. We should tell that in the wines. We have a few countries where the variety is handled more seriously, there are a few vinegrowing regions where it is the number one variety in vineyards, but overall we still have a lot of work to do to restore faith in Grašac.

What is the reputation of that variety in Hungary and what do you think it can really deliver in terms of quality, especially in terroirs such as, for example, Badacsony or Somló?

Grašac is a variety that we have in all wine regions and even in Tokaj there is a hectare of this variety. In terms of hectares, unfortunately, it is no longer the most widespread, but it is important in many vineyards. The most important is, perhaps, around Lake Balaton, where we have the largest size of vineyards. In the northern parts, we have volcanic wines, powerful, such as Badacsony or Somló, with serious potential, mineral-driven and capable of maturing for years or decades. The surroundings of Balatonfüred or Csopak are something else again, the minerality is finer there, the wines have more finesse, while on the southern side of the lake we have fruit-forward and juicy Grašac.

This variety offers diversity, ranging from young, fruity, crispy wines to late harvest, ice wines, but of course we also have aged dry wines such as sparkling wines, and we also make orange wine from Grašac. So, we have a variety that is capable of everything, we just need to use it in each vinegrowing region as it suits it. Grašac can reach the quality of the most serious white wines.

How would you briefly describe Grašac to someone who has never tasted wines from this variety?

Grašac can be very versatile. Young Grašac shows grapefruit, green apple, crisp apple, fresh white peach and linden blossom on the nose. When mature, it features aromas of ripe peaches and pears, as well as honey and white pepper. On the palate, the young wine is lively, rich and flavorful, with moderately intense, fine acidity. Vibrant sweetness of tropical fruits, citrus and green apples. When it comes to more mature samples, the flavors deepen, there can be some creaminess, almond bitterness, but also a hint of black tea and quince.



Saša Špiranec

In which segment of sales can Graševina achieve the greatest success on the global market? Premium labels or great everyday wines?

It can be both, of course, because Graševina has an exceptional potential for quality. Every high-quality variety that gives premium quality can always offer more affordable everyday wines. However, something else is more important than quality, because there are

numerous other varieties that can produce excellent wines. Graševina in the segment of mature wines has a completely authentic expression. Let's say, when it gets close to the late harvest, the aromas of Graševina feature wildflowers, chamomile, and candied citrus fruits, which, together with the rich and rounded taste, give the wine a unique character. There is no variety that can achieve that roundness without being matured in wood. When we take into account the previously mentioned aromas, Graševina can be a completely authentic wine, unparalleled in its style grade. When Graševina is grown and vinified to make fresh wine, it is comparable to other varieties, but by no means inferior. The key word here is balance, because it does not have particularly high acidity, which is often wrongly thought due to some thin specimens from cooler climates. If we compare it with other varieties from the same climate where Graševina is grown, we can see that it has more moderate acidity, which is why balance should be the main concern of winemakers. When it naturally ripens longer on the vine, it preserves acidity well and the balance is not disturbed, it can be sweet, semi-dry and dry, but as a rule it is excellent. However, if residual sugar is left in the wine in case of regular harvest, which was the case in numerous vineyards in Central Europe in the past, then there is a risk of losing identity and balance. As a fresh dry wine, Graševina offers attractive aromas of apple, pineapple, white peach and citrus, followed by moderate alcohol and body, and as such it is an unbeatable summer refreshment.

Graševina is a variety that, owing to earlier habits related to it, is planted on large areas in the region and there is vast experience in working with Graševina. Is it an advantage or a burden when it comes to the future of the variety?

It is an advantage, provided that large wineries with such vineyards make good wines. For example, this is exactly the case in Croatia. All the former cooperatives have been privatized and the new owners make excellent wines from them, awarded at major international wine competitions. In other words, Graševina is the absolute leader in Croatian supermarkets nowadays in the quality-to-price segment. At the same time, all those wineries with large vineyard areas also have their premium plots where they get even better quality wines, as well as top-notch predicate wines made from dried berries and ice harvests. Smaller wineries can then focus on quality, the restaurant market and the higher price range since big players make the variety widely known.

We often touch on the topic of the variety's origin. To what extent (if any) is it important for its reputation and an authentic Central European wine brand building?

It's not too important, but it's interesting to more passionate wine lovers who want to know more. The key issue for reputation is what result a certain variety achieves in a certain region. Graševina is the leading variety of Central Europe. It may originate from Turkmenistan or France, but that will not change anything in the perception of consumers. They will always perceive it as a key Central European variety.

Jury MEMBERS



IGOR LUKOVIĆ

(Serbia),

Editor-in-chief of the wine magazine VINO i FINO, wine writer, president of The Balkan International Wine Competition BIWC, judge at Decanter DWWA, Mundus Vini and many other international wine competitions. Organizer of wine events, conferences and wine festivals. Co-founder of the GROW du Monde.



SAŠA ŠPIRANEC

(Croatia),

wine writer, wine judge and consultant, he is author of numerous wine books and guides and a contributor to leading Croatian magazines and newspapers (Jutarnji list, Dobra Hrana). Founder and organizer of wine conferences, professional events, wine festivals and international wine judge at IWC, DWWA and CMB wine competitions. Co-founder of the GROW du Monde.



ZOLTÁN GYÓRFFY

(Hungary),

editor in-chief of Pécsi Borozó wine magazine, organizer of various international and regional wine competitions and wine events, wine writer. Co-founder of the GROW du Monde.



IVAN BARBIC MW

(Switzerland),

He has been working for almost twenty-five years in the wine business. His independent activities include consulting for different wine producers in Switzerland, Spain and Croatia, acting as chairman of the Maître Conseil en Vins de France, and writing for magazines including Schweizerische Weinzeitung and Vinum. He is also Chairman of the jury for La Sélection in Basle.



SUE TOLSON

(United Kingdom),

wine writer, translator and WSET educator, is managing editor of WineSofa, an international wine judge, including at IWC and Vintality 5StarWines, co-organiser of GoVolcanic, Vintality Italian Wine Expert and currently a Master of Wine student. Specialist areas: Hungary and Italy.



DÁNIEL ERCSEY

(Hungary),

editor-in-chief of the Central European portal WineSofa, editor of Pécsi Borozó, wine writer and permanent judge at various Hungarian and international wine competitions. His main area of expertise is Central and Eastern Europe.



MIRNA FILIPOVIĆ-GRČIĆ

(Croatia),

She graduated at the Faculty of Agriculture in Zagreb. During her studies, she does professional practice at the Department of Microbiology of the Faculty of Agriculture and at the Croatian Center for Agriculture, Food and Rural Affairs. She was employed at Vinolab in 2016 as an analyst in the laboratory, after that as oenologist-consultant in wine making. She is a permanent member of the sensor panel at Vinolab.



ATTILA GEÖNCZEÖL

(Slovakia),

Enologist, freelance journalist. Permanent judge at Slovak, Hungarian and international wine competitions. President of Association of Hungarian Winemakers beyond the Hungarian borders and also President of Association of Hungarian Winemakers in Slovakia. He has a small wine estate in South Slovakia and as freelance he writes for several wine magazines and websites.



ZOLTÁN SZABÓ

(Romania),

Zoltán Szabo is one of the most recognizable personalities of the Canadian, Romanian and global sommelier scene. He works hands-on, consults, writes, educates and judges for some of the most elite organizations, competitions and media forums, and also voices his opinion about the finer aspects of life over social media outlets.



TOMISLAV IVANOVIĆ

(Serbia),

Wine writer, editor of the award-winning wine portal VINOPEDEIARS, co-founder of Prokupac Day, permanent jury member at international wine competitions.



BRUNO GABERŠEK

(Slovenia),

wine technology graduate on Biotechnical faculty at University of Ljubljana. Officially certified wine taster and wine judge at several international and local wine competitions. Wine traveller & wine writer with regular contributions. His main focus is Central Europe, but he admits his addiction to bubbles from everywhere.



MLADEN DRAGOJLOVIĆ

(Serbia),

Enologist and consultant in many wineries in Serbia, creator of some of the most awarded wines in the region. Wine judge at Serbian and international wine competitions.

GROW du Monde

is an international wine competition that gather wines made from Graševina, Riesling Italico, Grašac Beli, Laški Rizling, Welschriesling, Ryzlink vlašský, Olaszrizling or Riesling Italian - call this great variety as you prefer. Wine judges from all over the world were looking for the best and most authentic wines made with the grape variety we believe in.

GROW is an acronym composed of the names Graševina, Olaszrizling and Welschriesling. All of these, and more, are synonyms for the name of the great variety widely distributed across Central Europe and the Danube basin.

This year GROW du Monde was arranged in Petrovaradin Castle (Novi Sad) in Serbia. Next host country, in 2023, will be Croatia, and GROW du Monde 2024 will be held in Hungary, with the idea that every subsequent event will be hosted by different country.

In the first edition of the competition this year, a total of 164 wines from six countries were entered. A total of 114 of them received some sort of medal, which also means that the competition was strict and of a high standard.

How we score

94-100

PLATINUM

exceptional, perfect wine

90-93

GOLD

unique, elegant, great wine

88-89

SILVER

complex, characterful, very good wine

86-87

BRONZE

above average, good wine

YOUNG WINES



ZELNA BORÁSZAT

Balaton Olaszrizling 2021

(Balatonfüred-Csopak, Hungary)

Ripe, dense, oily nose with notes of peach, ripe citrus and minerality. Spearmint, honey, quince. Full-bodied and densely textured, a real big gun. Long and enticing. (GYZ)

**VERKAT**

Grašac beli 4.0 2021
(Fruška gora, Serbia)

Appealing fruitiness and complex nose, well-structured with lovely acidity. Flavours of Meyer lemon and tropical fruit. Juicy, vibrant wine with a citrusy finish and notes of kiwi, lemon and green apple. (IL)

94

**DEMAR**

Graševina deMar 2021
(Zagorje – Međimurje, Croatia)

Intense, bright pale gold colour. Pronounced and complex nose, with peach, pollen, pineapple and some sweet spice dominating. Medium-bodied on the palate, elegant and intense, with depth and length and some lovely ripe, juicy peach on the finish. (SŠ)

91

**BUJDOSÓ SZŐLŐBIRTOK**

Balatonbor 2021
(Balatonboglár, Hungary)

Intense fruitiness on the nose. White stone fruit, mostly peach and apple with some citrus fruit and subtle nutty notes. Rich and ripe on the palate with a touch of sweetness, balanced acidity and a long, intense salty-mineral finish. (SŠ)

91

**KRAUTHAKER**

Graševina Mitrovac 2021
(Kutjevo, Croatia)

Intense and complex perfume, with aromas of apple, pear, white flower and chamomile dominating. The palate boasts more bright citrusy fruit. Intense flavours balancing ripeness and minerality, a clean, very long wine with moderate acidity and pronounced minerality on the finish. A great wine with ageing potential. (SŠ)

91

**IMPERATOR**

Grašac 2021
(Fruška gora, Serbia)

Golden yellow colour. Intensely fruity on the nose, with aromas of ripe peach. Appetising juiciness, crisp acidity, plenty of fruit, smooth and succulent wine. (IL)

91

**KUTJEVO DD**

Graševina Vrhunska 2021
(Kutjevo, Croatia)

Well-made wine with good varietal typicity and a lovely nose of ripe fruit, peach and citrus fruit. Takes time to open and reveal ripe fruit and a hint of bitterness. Full-bodied, complex and long. (GYZ)

90



PAPAK
Graševina Radosh 2021
(Podunavlje, Croatia)

Intense, complex nose of ripe apple and pear combine with notes of fresh herbs. The acidity is perfectly balanced, lively and refreshing. Medium to full-bodied. The finish is long and lingering, starting off salty and mineral and culminating in attractive flavours of pineapple and white peach. (SŠ)

90



KRAUTHAKER
Graševina Podgorje 2021
(Kutjevo, Croatia)

Yellow apple, ripe peach, salty lemon and minerality on the nose. Perfect balance between vibrancy and ripeness. Clean and bright in the mouth, with well-integrated moderate acidity, a touch of spiciness and an attractive salty mineral backbone. Intense and long, refreshing and lingering. (SŠ)

90



PREINER VINA
Graševina 2021
(Međimurje, Croatia)

Elegant wine with refreshing character. Fresh and vibrant, with marked but balanced acidity. Citrusy on the nose with some almond notes. Refreshing and medium-bodied, with white stone fruit on the mid-palate and a moderately long finish with a touch of bitterness. (SŠ)

89



GALIĆ
Graševina 2021
(Kutjevo, Croatia)

Quite pronounced nose of ripe fruit, apricot and citrus fruit. Fresh acidity with slightly prominent alcohol and a long finish. (GYZ)

89



JAKOVAC
Graševina 2021
(Erdut, Croatia)

A lovely wine that is complex yet refreshing. Ripe white stone fruit and melon on the nose, along with some savoury notes. Refreshing, vibrant and mineral on the palate with some salinity on the finish. (SŠ)

89



PÉCSINGER
SZŐLBIRTOK
Pannonhalmi Olaszrizling 2021
(Pannonhalma, Hungary)

Savoury flavours dominate. Medium to full-bodied with well-integrated acidity. A vibrant wine with some depth on the palate and a long finish with pronounced minerality. (SŠ)

89



OPG DINKO
DRAGUN
Graševina 2021
(Hrvatsko podunavlje, Croatia)

Lemon curd, lemon tart and grapefruit zest on the nose. Juicy and well-structured on the palate with ripe yellow fruit on the finish. (GYZ)

89



VINA BELJE
Graševina Premium
Single Vineyard 2021
(Baranja, Croatia)

Light golden colour. Ripe fruit, almond, pineapple and peach on the nose. Smooth, creamy texture with low to moderate acidity. Quite concentrated on the palate, although a little warming, with lovely balance between creaminess and fruit. Long and dense. (SŠ)

89



PETRÁNYI PINCE
Hegybor Olaszrizling
2021
(Balatonfüred-Csopek, Hungary)

Ripe, juicy fruit. Oily body, dense and a little heavy, but the richness compensates for this. Boasts power and potential. (GYZ)

88



TRIVANOVIĆ
WINERY
Optimus 2021
(Fruška gora, Serbia)

Light greenish yellow in colour. Medium-bodied with balanced flavours and bright, lively acidity. It is characterised by crisp red apple with some herbs in the background. A pleasant everyday wine. (IL)

88



**KOVÁCS PINCE
LEŠENCETOMAJ**

Olaszrizling 2021
(Balatonfelvidék,
Hungary)

Melon and honey nose with notes of fresh cucumber. Medium-bodied, with moderate acidity and some elegance on the palate. Lovely fruitiness on the finish with marked notes of granny smith apples. An unusual yet lovely wine. (SŠ)

88



**PINKERT
Graševina Lacrima
2021**

(Baranja, Croatia)

Riper style, with white flowers and white stone fruit on the nose. Medium-bodied on the palate, it is developed and rounded, with moderate acidity and notes of spice and nut. Long finish with a hint of minerality complementing ripe autumn fruit. (SŠ)

88



**BUHAČ
Graševina Liska 2021**

(Srijem, Croatia)

Citrusy, refreshing and vibrant, with some herbal notes. Vibrant, crisp and medium-bodied. Simple lemony finish. (IL)

88



**ŠIJAČKI
Aldumaš 2021**

(Fruška gora, Serbia)

Sweet notes, golden yellow, vanilla, toast, ripe peaches, nectarine. Some sweetness, nice structure and good freshness. (IL)

88



**FERAFINO
Graševina Dika 2021**

(Fericanci, Croatia)

Needs time to open. Oily mouthfeel with mineral notes. Medium body and intense flavours with plenty of fruit. Rich yet also lively, with a subtle saline, mineral mid-palate and the sweetness of ripe citrus fruit on the finish. Tight, dense, mouth-filling and long. (GYZ)

88



**TRI MEDJE I
OBLAK
Grašac beli 2021**

(Fruška gora, Serbia)

Some sweet spicy notes, but also plenty of fruit. Ripe nectarine, vanilla and pencil shavings, on the medium-bodied, soft, round palate. (IL)

88



**ENOSOPHIA
Trs NO.5 2021**

(Slavonija, Croatia)

Grapefruit on the nose. The palate is lively with lots of fresh fruitiness on the finish and a juicy aftertaste with notes of white pepper. Boasts a long finish and notes of honey. (GYZ)

88



**DOBOSI BIRTOK
Bio Olaszrizling 2021**

(Balaton, Hungary)

Fresh nose of elderberry and nettle, sauvignon lookalike. Light, energetic, good acids, elder, grass, lychee, citrus. Medium finish. (GYZ)

88



**VINA BELJE
Graševina Premium
2021**

(Baranja, Croatia)

Ripe aromas of apricot, quince and apple. Old school style. Dense with high alcohol and some residual sugar. Full bodied and creamy with a relatively long finish. (GYZ)

87



**VINA
ANTUNOVIĆ
Graševina 2021**

(Erdutsko vinogorje,
Croatia)

Aromas of ripe fruit. Somewhat restrained on the palate but has depth, creaminess and a hint of spritz. Quite full-bodied with medium acidity and notes of apricot, ripe apple and citrus fruit. A little lacking in complexity. (GYZ)

87



**FRI TSCH PINCE
Villányi Olaszrizling
2021**

(Villány, Hungary)

Powerful and substantial with high alcohol, bitterness, ripe fruit, nectarine and tangerine. Long, but a little warming on the finish. (GYZ)

87



**MILANOVIĆ
Grašac 2021**

(Fruška gora, Serbia)

Aromas of ripe yellow fruit, apple and pear. Round, soft and a little flabby on the palate, with some bitterness. (IL)

86



**LANGOV
PODRUM**
Grašac Beli 2021
(Fruška gora, Serbia)

Juicy, ripe character, some tropical notes, fermentative as well, well structured, bit phenolic, good freshness, some bitterness. (IL)

86



PODRUM BAJILO
Grašac 2021
(Fruška gora, Serbia)

Shy on the nose. Refreshing taste, well structured. Citruses, green fruits and some minerality. Fresh and vibrant. (IL)

86



**VINA
GROZDANOVIĆ**
Graševina 2021
(Slavonija, Croatia)

Aromas of apple, citrus fruit and banana as well as a slight flintiness. Full-bodied and mouth-filling with crisp acidity and an attractive finish. (GYZ)

86



NICHTA WINERY
Rizling Vlašský
Kruhy 2021
(Nitra, Slovakia)

Fragrant with lots of spring flowers, a hint of elderflower and strangely perfumed on the palate. Attractive acidity. (GYZ)

86



ADŽIĆ
Graševina Hrnjevac
2021
(Kutjevo, Croatia)

Ripe, rounded wine. Intense on the nose with plenty of ripe fruit such as pear and melon, followed by some yellow flower notes and pungent spice. Medium to full-bodied, with moderate length and ripe pears on the finish. (SŠ)

86



**ZELNA
BORÁSZT**
Füred Olaszrizling
2021
(Balatonfüred-Csupak, Hungary)

Complex, ripe nose with minerality, oriental spice, pear and honey dominating. Full-bodied and developed on the palate with good depth and length, moderate, integrated acidity and some warmth on the finish. (SŠ)

86



APOLITICO
Graševina 2021
(Slavonija, Croatia)

Bright yellow lemon colour. Lovely fresh fruit on the nose. Lime, lemon, white peach and yellow apple. Light to medium-bodied. Straightforward, clean and fruity, with a touch of minerality on the finish. Lovely, everyday wine with an attractive lemony finish. (SŠ)

86



KRAUTHAKER
Graševina Pomale
2021
(Kutjevo, Croatia)

Medium-bodied and clean with moderate acidity, a solid structure and length. Yellow apple and ripe pear dominate on the nose along with some notes of white pepper. Intense on the palate with a fruity mid-palate and a predominantly mineral finish. (SŠ)

86



PERAK
Graševina Vrhunska
2021
(Kutjevo, Croatia)

Sweet buttery nose with pronounced aromas of ripe white stone fruit. Medium to full-bodied on the palate with moderate acidity. Complex and slightly warming on the mid-palate, with ripe pear and sweet apple fruit on the finish. (SŠ)

86



**ALMAGYAR-
ÉRSEKI
SZŐLŐBIRTOK**
Egri Olaszrizling
Almagyar-domb GS
2021
(Eger, Hungary)

Shy on the nose, quite closed. Ripe smell of stone fruits, pears, yellow apple... Round, full bodied with sticky sweetness. Slightly warm finish, a bit flabby. Needs some more freshness. (IL)

86



ADAMOVIĆ
Italijanski rizling
2021
(Fruška gora, Serbia)

Young, fruity, tropical. Some banana, pear juice, fermentative notes. Fresh and crispy, with some bitterness. (IL)

86



Aged

WINES



KRAUTHAKER
Graševina Mitrovac 2016
 (Slavonija, Croatia)

Extraordinary wine. Complex, ripe varietally typical nose of linden blossom, pear, yellow apple, lemon zest and honey. The palate starts off smooth, developing a mineral backbone on the mid-palate and culminating with rich apple pie on the finish. Medium to full-bodied, with no tertiary development yet. Superbly balanced, complex, attractive and long. (SŠ)



VINČIĆ
Grašac Grand Fru 2020
 (Fruška gora, Serbia)

Outstanding wine with multi-layered complexity. It boasts ripe fruit, peach, apricot, tropical notes and juicy lemon complemented by some floral and herbal notes. Lovely structure with excellent acidity. A lovely blend of tropical fruit, some flinty smokiness and minerality. (IL)

94



VINUM
Grašac 26A 2019
 (Fruška gora, Serbia)

Spicy, mineral nose with aromas of vanilla and flint. Powerful and massive on the palate with plenty of everything. Full-bodied and lush with a long finish and hint of varietally characteristic bitterness. (GYZ)

94



ILOČKI PODRUMI
Graševina Velika Berba 2011
 (Srijem, Croatia)

Intense, complex nose of honeysuckle and dried apricot, dried pineapple, butter and a hint of oak. Full-bodied and creamy on the palate, with great depth and length. Perfect balance between ripeness, creaminess and subtlety. Delivers the finesse and elegance of a gracefully aged wine. Lovely. (SŠ)

94



PODRUM ŠUKAC
Italijanski rizling 2020
 (Fruška gora, Serbia)

Rich, complex wine with layers of linden blossom, pollen, ripe fruit, mango and tropical notes. Some tertiary complexity, showing great potential. Soft and round with a good structure and a bit of attractive phenolic grip. Long fruity finish. (IL)

93



KOPJAR
Graševina 2019
 (Slavonija, Croatia)

A little restrained initially, but then it opens, revealing Williams pear, pollen, quince and linden blossom tea. Well-structured and vibrant on the palate with great potential for further development. (IL)

93



BUSSAY
Kövecz Olaszrizling 2020
 (Zala, Hungary)

Enticing, mineral, tight, fiery wine with plenty of alcohol, yet also with ripe fruit and sweet spice. Quite full-bodied and creamy with a long finish. (GYZ)

92



ERDUTSKI VIENOGRADI

Graševina GB 2020
(Erđut, Croatia)

Layered nose with plenty of white stone fruit mixed with notes of fresh pineapple and ripe pear. Fresh and vibrant on the medium-bodied palate, with elegance, good length and depth, a juicy finish and a touch of bitterness on the finish. (SŠ)

92



VINUM

Grašac beli 2019
(Fruška gora, Serbia)

Attractive, flattering wine with plenty of ripe fruit, some residual wine and well-defined acidity. Flavours of peach, nectarine, ripe citrus fruit and some tropical tones. Natural exuberance. (GYZ)

92



VINA BELJE

Graševina Premium 2006
(Baranja, Croatia)

Fully developed, but still balanced and attractive. Mostly nutty notes, then oak, almond, quince jam and honey nuances. The palate is creamy, slightly sweet, medium to full-bodied, boasting botrytis and jammy white stone fruit flavours on the finish. (SŠ)

92



VINČIĆ

Grašac Grand Reserva 2012
(Fruška gora, Serbia)

Lovely, complex wine. Rich nose with a hint of botrytis and aromas of dried apricot, honey, green tea and quince jam. Creamy and full-bodied on the palate, rich and a little sweetish, with a touch of almond on the slightly warming finish, but balanced by great acidity. A rich, ripe style, yet very well balanced. Is ageing gracefully and is quite exciting at this moment. (SŠ)

91



FRUŠKOGORSKI VIENOGRADI

Grašac Quet 2019
(Fruška gora, Serbia)

A little shy, but nicely aged wine with a restrained nose. Fresh acidity with dried apricot and quince jelly, a hint of nuttiness and some minerality. Moderate finish. (GYZ)

91



VINARIJA KIŠ

Grašac Beli 2020
(Fruška gora, Serbia)

Ripe aromatics with ripe peach, red apple and a little bitterness on the palate. Full-bodied with moderate acidity and a little minerality. Complex wine. (GYZ)

90

**VINARIJA KIŠ****Grašac Beli 2017***(Fruška gora, Serbia)*

An intense, complex wine with ripe fruit, particularly quince and pear, complemented by notes of hay and pollen and a hint of botrytis. Well-structured with good freshness and a long finish. (IL)

90**SÖPTEI ZSOLT****Varázslat 2019***(Balatonfüred-Csopak, Hungary)*

Lovely nose with mineral notes, white-fleshed fruit and a hint of spice. Beautiful balance on the palate, tightly wound with fresh acidity and a full body. Mature but not overpowering. Attractive wine with a herbal, savoury finish. (GYZ)

90**VINUM****Grašac Beli 2018***(Fruška gora, Serbia)*

A nicely developed wine with ripe yellow fruit, some herbal notes, straw and St John's wort. Attractive structure with a touch of bitterness. Good complexity and a long finish. (IL)

90**ERDEVIK****Geronimo Grašac 2020***(Fruška gora, Serbia)*

Ripe style with an attractive structure. Apricot, pollen and yellow fruit on the palate. Lovely ripeness balanced by good acidity and well-integrated minerality. (IL)

89**PZ TRS****Graševina 2020***(Hrvatsko Podunavlje, Croatia)*

Ripe peach on the nose with some buttery notes in the background. Well-balanced and layered on the medium-bodied palate. Creamy and minerally with ripe white stone fruit on the mid-palate and a hint of almond on the finish. (SŠ)

89**VINA HORVAT****Graševina 279***(Barrique 2018, Međimurje, Croatia)*

Golden yellow in colour with aromas of linden blossom, apricot and ripe peach. Ripe and complex on the nose with a touch of botrytis. Off dry on the palate with some spiciness and good persistence. A full-bodied wine with a lingering finish. (IL)

89**FERAVINO****Graševina Miraz 2019***(Slavonija, Croatia)*

Ripe, full-bodied, creamy, dense wine. Very enjoyable, with high alcohol, full body, minerality and infinite finish. Drink now. (GYZ)

89**VINA BELJE****Graševina Goldberg 2006***(Baranja, Croatia)*

Fully developed, but still balanced and attractive. Mostly nutty notes, then oak, almond, quince jam and honey nuances. The palate is creamy, slightly sweet, medium to full-bodied, boasting botrytis and jammy white stone fruit flavours on the finish. (SŠ)

89**ILOČKI PODRUMI****Graševina Vrhunska 2020***(Srijem, Croatia)*

Light golden colour. Ripe fruity nose of mostly pear, apple and melon with some tertiary notes of hay in the background. Lovely balance on the palate with moderate acidity, medium to full body, good intensity and length as well as a pinch of spice on the finish. (SŠ)

88

**PZ TRS**

Graševina Dekan 2020

(Hrvatsko podunavlje, Croatia)

Intense, layered citrus and spice nose with a herbal background. Full-bodied, with concentrated yellow fruit on the mid-palate, lively acidity balancing the body, good length and a lovely citrus and spice finish. (SŠ)

88**APOLITICO**

Graševina 2020

(Slavonija, Croatia)

Ripe pear, white pepper spice, melon and fresh cucumber on the nose. Round and smooth on the palate, with low to moderate acidity, great structure, an intense mid-palate and a long finish with some pleasant bitterness. (SŠ)

88**VINA**

ČALDAREVIĆ

Graševina 2020

(Kutjevo, Croatia)

Very intense, complex nose of white peach, stone fruit, apple, ripe pear and white pepper. Full-bodied, round and dense with pleasant warmth and spicy peppery notes and ripe stone fruit perfuming the finish. Lovely, powerful, rich wine. (SŠ)

88**MRDJANIN**

Grašac Beli 2020

(Fruška gora, Serbia)

Good, easily recognisable varietal character with plenty of fruit. Complex nose, with good structure and great freshness. Intense aromas of ripe apple, pear, ripe citrus and Meyer lemon. (L)

88**TRI MEDJE I**

OBLAK

Grašac Beli 2020

(Fruška gora, Serbia)

Lots of ripe yellow fruit with some tropical fruit, oaky notes and sweet vanilla. A round, well-structured, soft and pleasant wine. (L)

88**PODRUM**

DŽERVIN 1927

Grašac 2020

(Knjaževac, Serbia)

Fresh nose, soapy on the palate with citrusy acidity. Fresh, lively and fruity. Apple, peach, banana and pineapple on the nose. Good acidity, tight structure. (GYZ)

88**ČOBANKOVIĆ**

Graševina Vrhunska 2020

(Srijem, Croatia)

Attractive, intense nose with plenty of apricot, sweet apple and citrus. Refreshing and juicy on the palate, quite soft, long and balanced with a lovely peachy finish. (SŠ)

88**KOPJAR**

Graševina 2020

(Slavonija, Croatia)

Intense, layered and rich nose of linden blossom, wildflowers, apple, pear, lime and quince. Superb balance on the medium-bodied palate with lively acidity, great length and a juicy finish. An aromatic, clean and attractive wine. (SŠ)

88**VINARIJA KIŠ**

Grašac Beli 2019

(Fruška gora, Serbia)

Ripe apple and citrus with a flinty note. Tightly wound on the palate with crisp acidity, minerality, tart fruit and a lovely, long finish. (GYZ)

88**ANTUNOVIĆ**

Graševina Tradition 2017

(Erdut, Croatia)

Aromas of raisins, quince and apple pie with some pleasant smokiness and lovely freshness. A balanced wine with some dried fruit character. (L)

88**FRUŠKOGORSKI**

VINOGRADI

Italijanski rizling

2012

(Fruška gora, Serbia)

Oaky flavours still dominate, but with notes of tangerine zest, black tea, honey and bergamot also revealing themselves. The wine is full-bodied and rich on the palate, a little warming and spicy on the finish, with a touch of bitterness on the aftertaste. (SŠ)

88**STRUČIĆ**

Graševina Natur 2016

(Zagorje-Međimurje, Croatia)

Developed, complex nose of dried citrus, honey, ripe pear and quince along with hints of mushroom and oak. Light-bodied, quite intense and dry on the palate with zesty acidity and a spicy finish. (SŠ)

88



**IN ILIĆ
NIJEMČEVIĆ**
Italijanski rizling
2019
(Srem, Serbia)

Tropical mix of pineapple and mango. Fresh acidity on the palate making it seem more youthful. Fruity, unbelievably intense and richly flavoured with a moderately long finish. (GYZ)

88



VINA BELJE
Graševina
Premium 2020
(Baranja, Croatia)

Ripe, developed nose of pollen, dried pineapple and citrus fruit and a touch of honey. The palate is rich and slightly warming with moderate acidity, a round mid-palate and a slightly bitter almond note on the finish. (SŠ)

87



**PÁLFFY
SZŐLBIRTOK
ÉS PINCE**
Fekete-hegy
Olaszrizling 2020
(Balatonfelvidék,
Hungary)

Ripe peach and dried apricot, very high alcohol and full body, crisp acidity and a hint of minerality. A dense wine with a long finish. (GYZ)

87



**ERDUTSKI
VINOGRADI**
Graševina 2020
(Erdut, Croatia)

Ripe yellow fruit with a slightly reductive note but an attractive structure and some almond bitterness. Ripe and round, with lovely complexity. Classic Danubian style. (IL)

87



KRAUTHAKER
Graševina Mitrovac
2018
(Slavonija, Croatia)

A ripe wine with some tertiary development, notes of botrytis, apricot, quince and dried flowers (potpourri). Lovely refreshing finish. (IL)

87



**PATKOV
VINOGRAD**
Knez Miškin
Grašac 2016
(Fruška gora,
Serbia)

Dry and elegant, layered and mostly tertiary. Hints of dried lemon zest, tinned peach and quince mingle with notes of caramel and mushroom. Well-balanced on the palate, but light on the finish. (SŠ)

87



**PODRUM
DŽERVIN 1927**
Grašac 2019
(Knjaževac,
Serbia)

Round, nicely structured wine with fresh acidity and plenty of body. Still ripe fruit, with lovely balance and finish. (GYZ)

87



MATOČEC
Graševina 2020
(Prigorje-Bilogora,
Croatia)

A ripe wine showing nice development with aromas of Meyer lemon and grilled peach. Mellow, round and fruity on the palate with some bitterness on the finish. (IL)

87



SÖPTEI ZSOLT
Kertmög 2019
(Balatonfüred-
Csopak, Hungary)

Beautiful nose with some floral notes, ripe fruit, spice and metallic notes. Ripe yet cool, more restrained on the palate with crisp acidity, high alcohol, quite full and substantial. (GYZ)

87



VINUM
Grašac Beli 2020
(Fruška gora,
Serbia)

Rich but still youthful. Ripe peach and pear flavours with some residual sugar but good vibrancy. A little warming, but an attractive wine. (IL)

86



**BELWARD
PINCÉSZET**
Olaszrizling 2020
(Pécs, Hungary)

A nicely mature wine with restrained minerality on the nose and some fruitiness. Ripe yet tight on the palate with fresh acidity. (GYZ)

86



VINARIJA KIŠ
Grašac Beli 2015
(Fruška gora,
Serbia)

Developed, subtle nose of mostly tertiary aromas mixed with developed fruit notes such as dried apple and ripe melon. Elegant and light to medium-bodied on the palate with moderate acidity and a clean finish. (SŠ)

86



**HÁROMFEJŰ
PINCE**
Badacsony
Olaszrizling 2019
(Badacsony,
Hungary)

Fresh and restrained on the nose with a metallic touch. Moderate acidity, medium body and length. Has some age but is holding up well. (GYZ)

86



**PATKOV
VINOGRAD**
Majstor i Margarita
Grašac 2017
(Fruška gora,
Serbia)

Golden Delicious apple and ripe yellow fruit, apple puree and a hint of vanilla. A little overdeveloped and mature but boasts attractive freshness. (IL)

86

Sweet WINES

**PAPAK****Graševina IBPB 2015**

(Hrvatsko Podunavlje, Croatia)

Minerality and a little creaminess. Fresh, lively acidity with notes of honey, dried fruit, tropical fruit and hint of spice. Long length. (GYZ)

95



BADEL 1862
Graševina Križevci 1990
(Kalnik, Croatia)

Restrained nose yet lively, well-structured palate with plenty of body. Harmonious wine with little primary fruit, rather tertiary aromas of orange peel, candied fruit, some tobacco and propolis. (GYZ)

95



ČOBANKOVIĆ
Graševina IBB 2008
(Srijem, Croatia)

Ripe, mature wine with dried apricots and quince. Attractive body with sweet fruit, spice and bright acidity along with lovely ripeness and a good finish. (GYZ)

92



KUTJEVO DD
Ledeno vino Graševina 2018
(Kutjevo, Croatia)

Rich, mineral, fruity wine with bright acidity, lovely maturity. Dried peach and pear, honey and sweet spices. An enticing wine with a long finish. (GYZ)

91



GALIĆ
Mateo IBB 2018
(Kutjevo, Croatia)

Sweet wine with dried fruits and berries and bright acidity. Well-integrated sugar with flavours of mango, nectarine and jackfruit as well as some toasted seeds. An enticing, complex wine. (GYZ)

90



BUHAČ
Graševina Šuma
2019
(Srijem, Croatia)

Notes of dried and candied fruit on the nose. Wonderful aromas of candied lemon, sweet grape and ripe apricot. A sweet, honeyed, creamy wine with fresh acidity. (GYZ)

89



GERSTMAJER
Graševina Izborna
Berba 2017
(Baranja, Croatia)

Needs time. Honeyed and creamy on the palate with soft acidity, waxiness, honey, cream cheese and homemade biscuits. Medium finish. (GYZ)

88



FRUŠKOGORSKI
VINOGRADI
Grašac kasna berba
2019
(Fruška gora, Serbia)

Sweet with toasty, burnt sugar, caramel and honeyed notes. Easy-drinking, medium-bodied wine with intense aromas of dried fruit, dried flowers and honey. (GYZ)

88



KRAUTHAKER
Graševina IBPB
2019
(Kutjevo, Croatia)

Juicy, ripe fruit with lots of sugar and good acidity. Moderate length and complexity. The high residual sugar is balanced by crisp acidity and just a hint of bitterness. (GYZ)

88



PZ TRS
Graševina izborna
berba 2020
(Hrvatsko
podunavlje, Croatia)

Simple, sweetish nose with some candied peach, lychee and pear. Little excitement. Smooth and well-made. (GYZ)

87



PINKERT
Graševina IBB 2018
(Baranja, Croatia)

Spiced apple cake with firm acidity and good balance between freshness and sweetness. Medium finish, pure sweetness and fruit. (GYZ)

86

Amber

WINES



VINČIĆ

Grašac Amfora 2017
(Srem, Serbia)

Intense, complex nose of dried tangerine and orange zest combined with notes of green tea and vanilla. Rich and round on the palate, medium-bodied with moderate acidity and good length. Lovely balance between richness, dryness and oak spice. Will pair well with hearty dishes. (SŠ)



VINARIJA VUČUREVIĆ
Orange Vučurević 2018
 (Fruška gora, Serbia)

Clean and intensive nose on orange peel, kumquat, dried apricots and spicy tones of white pepper and cumin. Taste full of minerality, good phenolic structure, with good vibrancy and some minerality. Persistent and fruity. (IL)

90



TODOROVIĆ
Čarolija Grašac 2019
 (Tri Morave, Serbia)

Complex nose of oak, pine, vanilla and candied citrus fruit. The palate is tannic yet creamy with low to moderate acidity, a spicy-oaky finish and a touch of bitterness on the finish. (SŠ)

88



DOMAČIJA GORA PO LIPO
Laški rizling 2019
 (Štajerska Slovenija, Slovenia)

Candied orange peel, fermented pears, walnut, nutty notes and other oxidative aromas on the nose. Lovely structure and elegance on the palate with pronounced flavours and firm tannins. The finish is dominated by ripe and overripe fruit. (SŠ)

88



A NAGY BAJUSZÚ JÁSZ
LACI
Hoppá, Mariska néni! 2016
 (Nagy-Somló, Hungary)

Intense, complex nose with botrytis aromas of honeysuckle, ginger and orange zest, followed by some oxidative notes like black and jasmine tea. Ageing gracefully, the wine is both complex and elegant. Medium-bodied and intense with well-integrated, balanced acidity. (SŠ)

87



ČOBANKOVIĆ
Graševina Orange 2021
 (Srijem, Croatia)

Marzipan and vanilla on the nose as well as some orange zest. Full-bodied, spicy and a little warming on the palate. The tannins are nicely balanced, the acidity is moderate, the finish is clean and there is already some development. (SŠ)

87



VINARIJA VUČUREVIĆ
Orange Vučurević 2019
 (Fruška gora, Serbia)

Dried citruses, tangerine candy, some caramel notes. Ripe, bit warm character, clean. Full bodied, bit astringent, but fruity, with pleasant freshness. (IL)

86



A NAGY BAJUSZÚ JÁSZ
LACI
Orange GROW 2021
 (Nagy-Somló, Hungary)

Complex nose with lots of attractive oxidative flavours such as dried orange zest, candied pineapple, hay and peach compote. Medium to full-bodied with nicely balanced tannins giving backbone and structure together with marked acidity. Bit drying on the long finish. Needs time. (SŠ)

86

Spoarklings

WINES



VINUM

Dina 2018

(Fruška gora, Serbia)

Lovely complexity with yellow and citrus fruit as well as biscuity, yeasty and tertiary notes. Well-structured and juicy, refreshing and vibrant. Attractive floral notes, ripe and roasted lemon, biscuit and some salinity on the lingering finish. (IL)

92



VINA BELJE

La Belle Grand 2020
(Baranja, Croatia)

A refreshingly vibrant, appetising wine, with citrus fruit, apple and green fruit as well as some vanilla and notes of sweet spice. (IL)

87



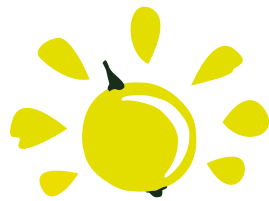
DOMAČIJA GORA PO LIPO

Penina Devina 2017
(Štajerska Slovenija,
Slovenia)

Ripe and well-developed with some tertiary character. Ripe yellow fruit with some sweetness, but rather simple, dilute and slightly bitter. (IL)

86





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