

MOTOVUN

ROXANICH

LONG
AGED
RARE
NATURAL
WINE



ROX WINE

#FREEDOMBYNATURE



YEAR

2022

ANICH NEWS

/ Ro-zha-nich /



WELCOME TO

THE OF



WORLD ROXANICH WINES

This rich history permeates everything we do: from the careful control of **our deliberately small-scale production, to our strict adherence to organic, natural winemaking.**

Our selection of 20 plus labels ranges from crisp whites to honeysuckle rosés, to long aged and macerated white, orange and deep, dark and rich reds. That makes us nimble - we are especially proud of our first forays into sparkling and fortified wines - but also, part of a tradition reaching back almost a millennium.

We hope you will agree it was worth the wait.



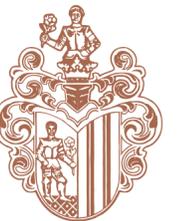
The Swiss entrepreneur Mladen Rožanić founded his avantgarde winery in Motovun, Croatia, with single estate vineyards in Western Istria, and runs it still today personally with his six daughters, the eponymous Sorelle, with focus on uncompromising quality. **Today every Roxanich wine is a reflection of the magical place where it was created and the strict natural, organic philosophy behind it.**

The Roxanich winery represents a proud heritage of more than two decades of winemaking, in one of the world's most picturesque viticultural landscapes. Nestled between the heartland of Istrian winemaking and the Venetian coasts, Mladen Rožanić continues not only to produce strictly limited quantities of wines with heritages stretching back hundreds of years, but also to evolve with new varieties only just breaking into the global wine scene, producing authentic wines in harmony with nature.

ROXANICH IS AN ARTISAN WINERY SPECIALIZED IN RARE, LONG AGED, NATURAL WINES FROM ANCIENT VENETIAN LANDS.

If you have a special preference, are preparing the perfect gift, or would like advice on one of our special cases of complementary varietals, please contact Lara Rožanić either by phone: +385 (0)91 90 57 773, or by e-mail: lrozanic@roxanich.hr.

To browse our full range of wines, visit us at www.roxanich.com



MOTOVUN
ROXANICH

CONTACT

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TO



VUN

The spectacular Roxanich winery, as well as the cutting-edge design hotel of the same name, are located in the medieval town of Motovun, in central Istria, Croatia, right across the North-Adriatic from Venice.

Heart of Istria. Crossroads of memories. Mix of cultures, each leaving its mark on the history, tradition and culture of this peaceful land. Ancient Rome, Venice, France and Austria Hungary – empires have vied for Istria, enriching its heritage.

MOTOVUN IS AN ANCIENT GUARDIAN OF ISTRIA, A DESTINATION RICH IN CULTURE, GASTRONOMY AND TERROIR. AN ENCHANTING PLACE, DETERMINED TO DELIGHT ALL OUR SENSES.



NO WINEMAKER
HAS SHAPED THE
NATURAL WINE
SCENE LIKE
MLADEN ROŽANIĆ
IN RECENT YEARS.

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WITH A MAXIMUM
OF KNOWLEDGE,
HE BRINGS WINES
TO BOTTLES WITH
A MINIMUM OF
INTERVENTION.

Wine remembers everything.

As the vineyard is shaped by its history and affected by the habits of its owners, the wine is only as good as the person that makes it.

WHO IS MLADEN ROŽANIĆ?

Mladen paints real life with his wine, obsessed with exploring its soul and its love.

"I like to share my brush strokes when I vinify because there is nothing to hide. Just to share", says Mladen. His reality is fluid, as if the world was created at this very moment in front of his own eyes, trickling from his pipettes, unstoppable and inevitable.



R

Like award winning festival movies, lined up one by one, his 20 plus different wine labels and patiently aged vintages keep peacocking in his wine cellars.

The collection is too plentiful to be experienced at once by a single wine lover. Like watching a movie from the grand era of Panavision, a simple snapshot is not possible.

Each of the wines develops an own narrative, and plays a different role.

Mladen Rožanić is perhaps best described as the first movie director of wine. He displays his own handwriting - outsider in the wine business - thinking honest but big, and creating equally honest but big wines. **He creates spaces for taste-jumps never seen before**, delicate and elegant, unified in one single glass of wine.

His contemporaries yearn after formal perfection, but he forces no corset upon himself. **He remains unsharp and unfinished by intention**, as he considers his wines as stages. On those stages he directs plays inspired by his observations of nature and people: from comedies and entertainment, to dramas and big festival cinema, way above such definitions du jour as "natural" or "orange" wines.

In Mladen's wines you discover intensive personal experiences like **the happiness of your first kiss**, or the sorrow from your last break up. Or better even: Do you remember the taste of your first sushi bite, after growing up on pizza and hamburgers?

Mladen's wines are in constant movement, always dancing into the focal point, they simply alert your attention. A single glass of his masterpieces often catches the whole scene, transforming effortlessly from first to last sip.

AWAKENING SOUL OF

Mladen's followers must take time and invest real dedication to travel between the different stages he offers to spectators, a travel for the eyes as well as for the taste buds.

Just as he himself takes all the time in the world to develop these creations, stubbornly countering today's fast, aggressive commercial production outputs.

Mladen Rožanić goes the radically opposite path and gives his wines as much time as they need to harmonize on their own.

"Patience is a fantastic cellar technique", he says. "Because wines need time to find each other."

He works tirelessly on the completion of his vision of earnest natural wine, created with love and minimal intervention, using long forgotten and neglected, ancient vinifying skills he applies now for more than 20 years.



"I pursue a new vision for winemaking."

To achieve that, I need to change the awareness of wine lovers.

Why should winemaking always promise the ideal interpretation of reality, and not depict the reality itself?

My wines are honest, raw yet delicate as nature itself."

THE WINE

Only to be calm in the knowledge that - by his own design - it will never be finished.

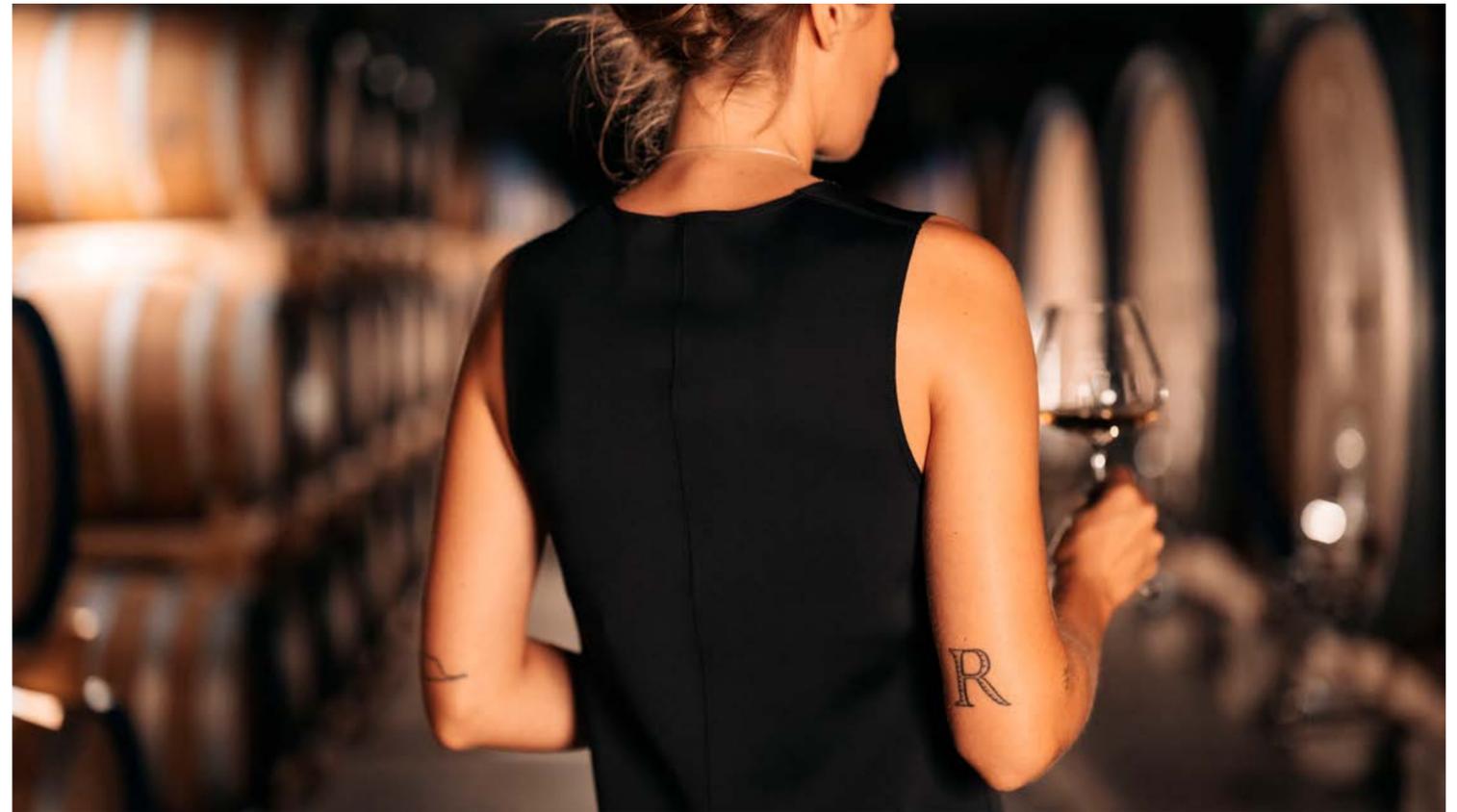
As his 6 daughters, the famous Roxanich Sorelle, are slowly but surely taking over the family legacy and opening a completely new chapter for the future, the same way as it was performed since the 1200's, when this old Venetian family's elegant, certainly understated but certainly exciting voyage through the soul and the culture of our times started. In the meantime, Mladen himself never stops exploring the world of wine:

„I WANT TO AWAKEN THE PERCEPTION OF WINE, UNDERSTANDING IT AS NATURE INTENDED IT.

I WANT TO EXPLORE ITS MEANING, AND TRANSFER THIS COGNITION TO WINE LOVERS.

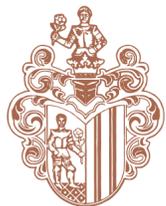
I AM RETURNING TO THE ORIGIN, AND I ALWAYS DISCOVER SOMETHING NEW."

Mladen Rožanić embodies that fiery passion for one's art. Skills honed in a relentless pursuit of knowledge, hard work and love, are that secret ingredient of each bottle of wine he creates.



Rožanić, with the bespectacled intensity of a jeweler examining gemstones for flaws, has poured a lifetime into developing his family's winery.

A disciple of Rhône Valley winemakers, from young age Rožanić engaged on a global pilgrimage of different houses before finally settling back in his native Istria.



"EVERYTHING AROUND US IS DEFINED BY A CONSTANT SHIFT. WE SEE NO GOOD REASON THAT WINE SHOULD TASTE EXACTLY THE SAME YEAR AFTER YEAR."
MLADEN ROŽANIĆ

Mladen's vineyards have historically valued lays, recognized since ancient times: Mondellebotte (Bačva), Bussure and Valle are historically known as "best grounds".

The lay's proximity to the sea shore, yet 200 meters above the sea level, allows us to benefit from a classical thermal exchange.

The slopes of his family vineyard are gentle, with light breezes even at the height of summer and benefit from cool breezes from the mountains to the sea during the night, and from the sea back inland during the day.





TERROIR



Roxanich produces natural wines from both indigenous and internationally recognized grape varieties, **in line with highest ecological standards**, growing and cultivating the grapes using traditional methods of yield control, practicing minimal intervention. In the vineyard - only natural elements like copper and sulphur are admitted in minimal quantities, and in the cellar - sulphur only symbolically when needed.

Grapes are vinified in specially shaped barrels, wooden vats of 55 to 75 hl capacity, where fermentation and maceration take place. After pressing and first decanting, the wine is racked in these same vats as well as 36 hl casks where it is kept to age and mature for years.

The wines are characterized by long skin contact which varies from vintage to vintage – 4 to 8 weeks for the reds, and for the whites from a day up to six months.

Grapes for Roxanich's premiere labels are harvested from Croatia's most dramatic and coveted wine-growing region: 'Red Istria'.

Named for its striking red, iron-rich limestone soil, its neutral acidity and high minerality make it perfect for growing many of the region's signature varieties.

More than 26 hectares supply Roxanich with grapes already bursting with flavor, untarnished by pesticides or any forms of artificial enrichment.

Barring the sandy white roads winding through the greenery and the appearance of the odd four-by-four for harvesting, this is winemaking as our forebears would recognize and (we hope) approve.

Roxanich's viticulture follows Rudolf Steiner's Biodynamics philosophy, and picking is based on organoleptic assessment. Attention is paid to moon phases and days which dictate when to plant, prune and harvest, following Maria Thun's calendar.



R O X A N I C H W I N E R Y

THE AGEING PROCESS

The Roxanich family believes in the traditional art of winemaking.

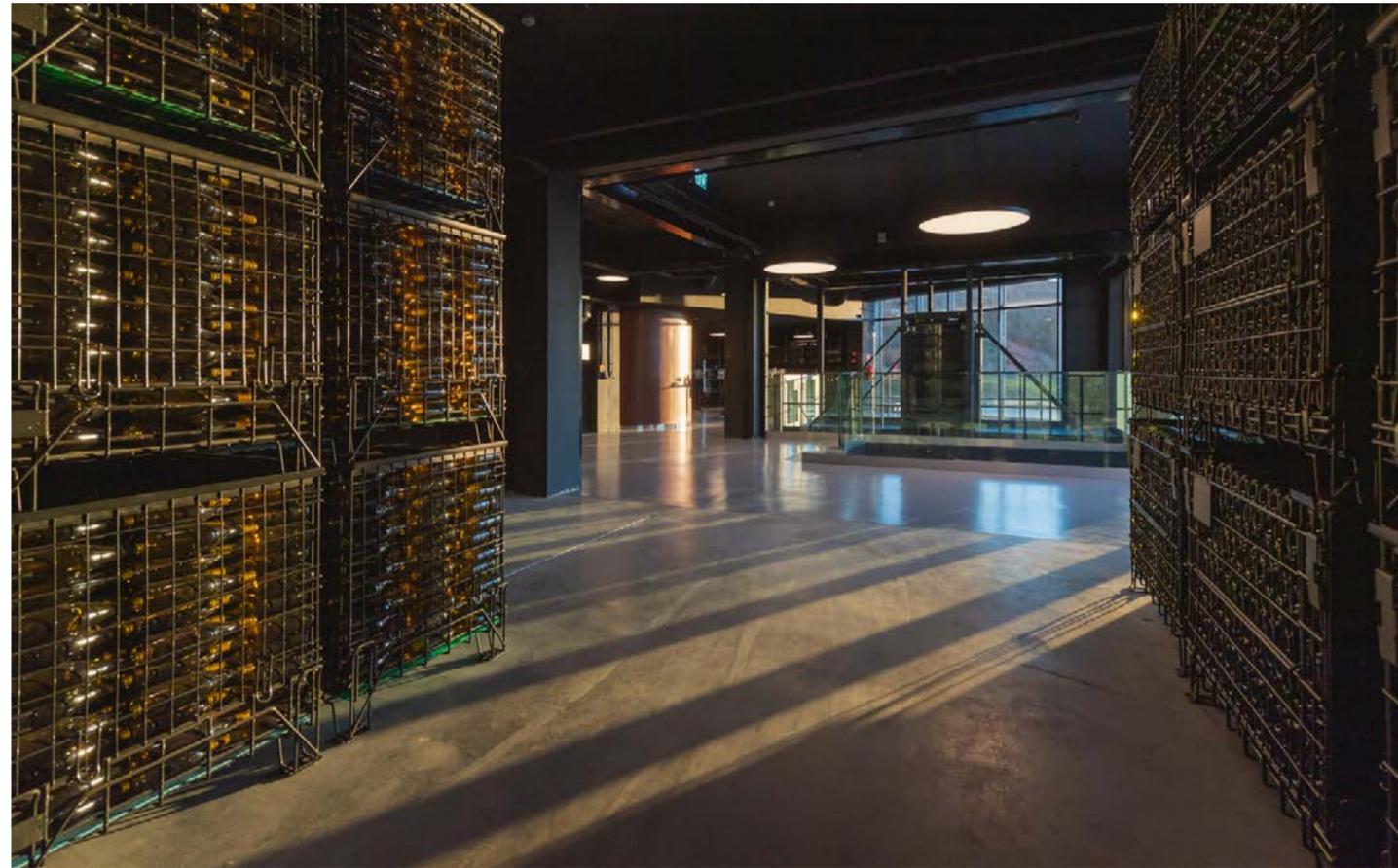
Ancient knowledge, perfected and carefully refined throughout the ages, is woven into each bottle bearing the Venetian family coat of arms from the 13th century.

Their dedication to honesty and all-natural production methods extends not just above-ground, but to the cellar as well. Extraneous influences on the wine are kept to an absolute minimum.

"Our wines are fermented with indigenous yeast and matured with their own tannins, derived exclusively from pits, skins and eventually stems of each grape. This guarantees a natural body, nose and mouth-feel we maintain are inimitable and irreplaceable."

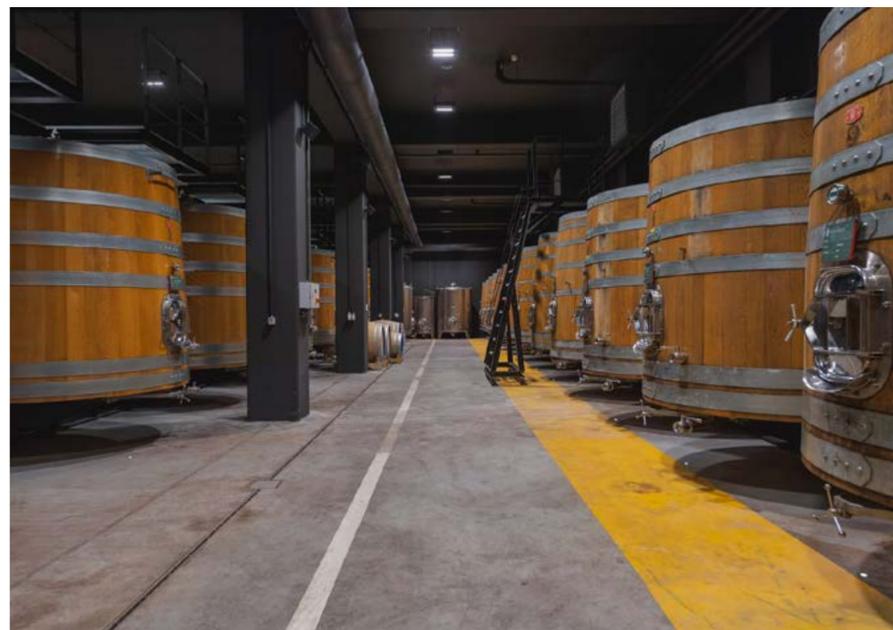
At Roxanich Winery, wines are aged in large wooden vats and barrels. This minimizes the area of contact of wood and grape and greatly reduces the infusion of wood tannins into the wine. The barrels and vats are reused as long as the wood remains healthy. This serves to further reduce the hydrolysable tannin emissions.

The result places the wood in its intended role. It becomes a micro-oxygenation membrane, introducing the oxygen into the wine in a natural and controlled manner. Synthetic chemicals are absent from Roxanich's cellar. Sulphites are kept to minimal, necessary amounts, and the barrels are treated only with natural beeswax.



"Our goal is to create wines prepared for long ageing and long keeping."

**Mladen
Rožanić**



VINS DE LONGUE GARDE

Mladen quickly realized that wines he was creating had great potential for ageing. Samples kept in the archive keep getting better and better with each passing year. After more than 20 years of winemaking, he is getting very close to the goal.

Wines created for long keeping must be prepared correctly – from specially adjusted maceration processes, through alcohol fermentation, to the later stage of malolactic fermentation. The ageing duration he strives to, as embodiment of Rudolf Steiner's Biodynamics, is seven years.

Seven is a product of a certain orientation. Great symbolic meaning is connected to this number. It represents the cycle of maturity. The school age of a child. The number of days in a week. The recovery period for our cells.

"I need to give time to my wines, years to mature. In that way, they receive all the intension, love and care to become a complete, well-balanced elixir of life."
Mladen Rožanić



ROX



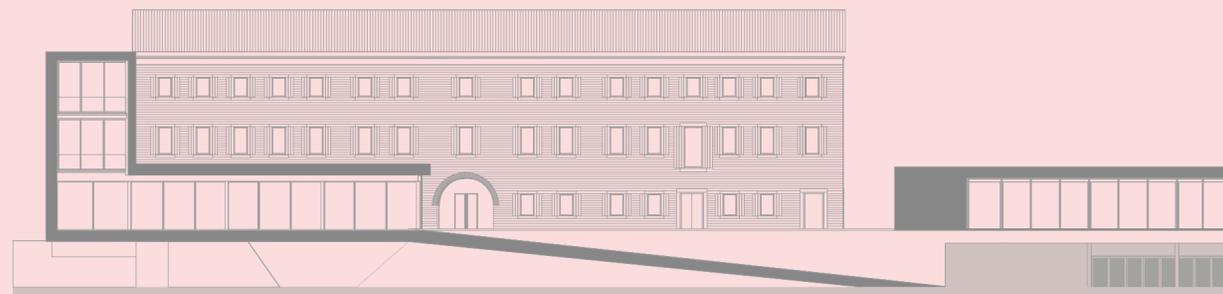
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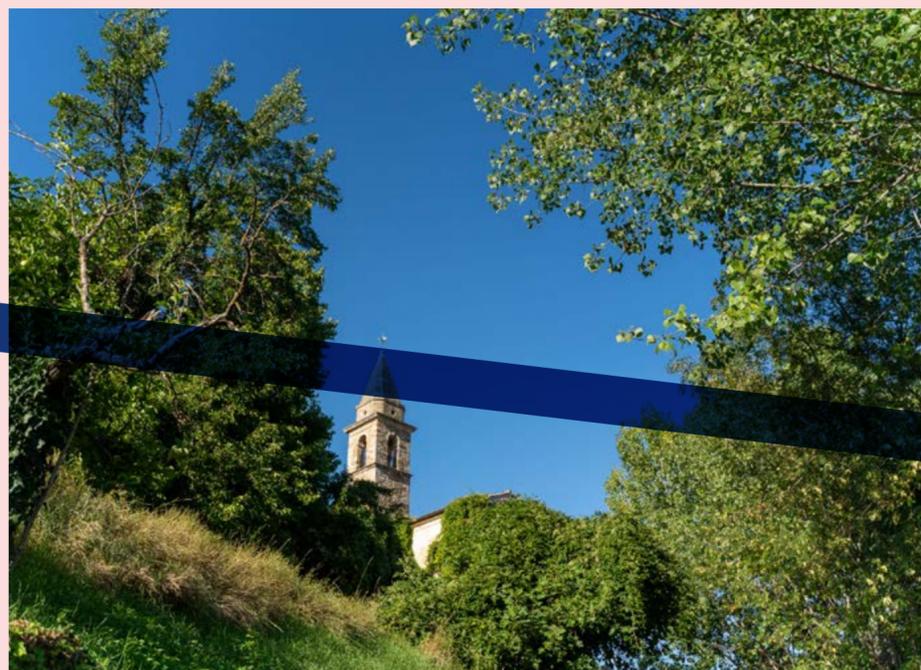
WINES

“EVERYTHING, WHAT IS
 AGAINST NATURE, WILL NOT
 LAST FOR LONG.”
CHARLES DARWIN

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MLADEN ROŽANIĆ PHILOSOPHY

For Mladen Rožanić, the challenge presented by Istrian reds lay in producing vintages that would improve over time. Accordingly, three distinctive labels of the 2005 vintage have been his first commercial vilifications, all three red wines.

As a self-educated winemaker respecting the wine making knowledge and tradition, Mladen's mission was to trace the quality and the origin of everything that goes into that wine, permitting him to have complete transparency about the materials and procedures leading us to this mythical food called wine.

Being very conscious about the quality and the origin of our daily food, Mladen Rožanić began to study Rudolf Steiner and his anthroposophical approach to the universe and to life, as well as the practical calendar by Maria Thun, as his base for biodynamic agriculture and wine-growing. In doing this, Mladen realized that time plays a significant role in all natural processes.

Time is probably the only thing in our civilization that we cannot buy. One has to take it in account honestly and frankly. Simply, time is incorruptible.

THIS THINKING CREATED MLADEN'S ULTIMATE VISION OF VINIFYING AND AGEING INTERNATIONAL AND INDIGENOUS VARIETALS - SUCH AS TERAN, MERLOT, BORGONJA, CABERNET SAUVIGNON AND PINOT NOIR - NOW EXTENDED TO SPARKLING AND FORTIFIED WINE, AS EXPRESSED IN HIS PREMIUM, SIGNATORY PHILOSOPHY RANGE.

Today, the unique Istrian terroir, combined with outstanding craftsmanship of simple and natural winemaking, is yielding worldwide acknowledgment and recognition to his premium Philosophy range.

"Wine continues to live, and very often outlives its creator. Wine continues to live in the bottle as well, assuming that we are talking about natural wine. Wine has to be prepared for this long journey starting with immaculate work in the vineyard, via passionate work in the cellar, with a great love towards everything we are doing, giving the best of us all the way through", notes Mladen Rožanić.

"Natural wines can live their lives in their bottles for decades; perhaps some of these wines will even outlive me", Mladen says, smiling.

"But the work for that journey all starts in the vineyard, then moves into the cellar, and to do it properly requires not just knowledge but also love: you absolutely have to give your best at every stage, right the way through the process."

"SIMPLICITY AND PURITY IN WINEMAKING NEVER GO OUT OF STYLE", SAYS MLADEN. "THEY ARE THE MOST DIRECT PATH TOWARDS COMPLEXITY AND QUALITY. IF YOU'RE A GOOD OBSERVER, GOOD GRAPES AND NATURE'S MIRACLES ARE ALL YOU NEED."





ROXANICH

SUPERISTRIAN

Lay / Vineyard orientation:

Bačva, Višnjan
South East / South
South West / West

Elevation:

167 - 188 m

Sunny hours:

2354.9

Precipitation:

1026.3 mm

Malolactic fermentation:

Completed

Harvest date:

Cabernet Sauvignon

04. 09. 2013.

Merlot

05. 09. 2013.

Maceration days:

C. Sauvignon 30

Merlot 34

Borgonja Istriana 30

Bottling:

Without filtration

23. 08. 2021.

Ageing:

92 months

Assemblage

Cabernet
Sauvignon,
Merlot,
Borgonja Istriana

Western
Istria

0.75l 13.5 vol%



CRO RRP (with 25% VAT included) 45,00 EUR

REGION Western Istria

WINE TYPE Red

GRAPE TYPE Cabernet Sauvignon,

Merlot, Borgonja Istriana

Available vintages and formats

2013 / 0,75

Among top 1% of wines in the world by **VIVINO**



A perfect gift for people who value elegant wine.

The SuperIstrian is Roxanich's allegorical approach to the mythical Super Tuscans. Without any constraint, Mladen Rožanić permitted himself to demonstrate what Bordelaise varietals in combination with indigenous ones could offer to the distinguished palate of a wine connoisseur.

On the other hand, the SuperIstrian was always meant to be a symbol for the personal and collective achievements of the people of Istria. With this wine, we cherish the dedication and effort in performing exceptional contributions to our society. Mladen Rožanić's Philosophy of long ageing is teaching us here why utmost care and love during the ageing process are so important for wine.

THE ROXANICH SUPERISTRIAN IS AN ASSEMBLAGE OF THE CABERNET SAUVIGNON, MERLOT AND BORGONJA GRAPE VARIETIES. THE DEEP RUBY-RED SUPERISTRIAN EXUDES A HARMONIOUS, FRUITY AND FLORAL AROMA, VIOLETS, CHERRIES AND BLUEBERRIES, WITH A HINT OF CHOCOLATE AND BLACK PEPPER IN THE FINISH.

The Roxanich SuperIstrian is foremost a distinguishably elegant red wine, full bodied and strong, but at the same time very pleasant, balanced and smooth. Low in acidity yet dry, with a persistent and pleasurable aftertaste.

The Borgonja grape adds a particular spice to this red wine blend, and is perfectly harmonized with the Cabernet Sauvignon and Merlot grapes. **Succulent tannins and lively acids are beautifully complemented by ripe fruits on the palate.** With age, the SuperIstrian's tannins have become extremely rounded up and incredibly silky.





ROXANICH TERAN RE

Lay / Vineyard orientation: Bušure, Višnjan South East / South South West / West		Harvest date: 19.10.2009.
Elevation: 167 - 188 m	Sunny hours: 2466.6	Maceration: 33 days
Precipitation: 886.8 mm	Malolactic fermentation: Completed	Bottling date: Without filtration 26. 07. 2019.
Ageing: 112 months	Assemblage	

Teran, Refosco Western Istria

0.75l 13.5 vol% **R**

CRO RRP (with 25% VAT included) 45,00 EUR

REGION Western Istria

WINE TYPE Red

GRAPE TYPE Teran, Refosco

Available vintages and formats

2009 / 0,75

Among top 1% of wines in the world by **VIVINO**



A hidden jewel among Istrian grape varietal wines for experienced wine lovers.

The first mention of the “Teran” wine dates back to the fourteenth century, when it was served in ceramic bottles to imperial emissaries. Until one hundred years ago, it was the most widespread grape variety in Istria, and its wild character is, to this day, an inseparable part of Istria’s identity.

Teran is a wine with character, strength, persistency and a slightly higher acidity. Historically the wine of Istrian peasant families, it has also found its way to the tables of noblemen.

THE ROXANICH TERAN RE STANDS ON ITS OWN, FEATURING A PRONOUNCED STRUCTURE, HARMONIC, AMAZINGLY FRESH, WELL-AGED, BUT YET A SURPRISINGLY BIG RED WINE, WITH SIGNIFICANT AGEING POTENTIAL. BOTTLED WITHOUT FILTRATION AFTER SIX TO TEN YEARS IN LARGE WOODEN VATS AND BARRELS, TERAN RE IS ONE OF THE MOST AUTHENTIC ISTRIAN TERAN WINES.

The Roxanich Teran Re is an artistically well-balanced wine blend of mostly Teran, with a smaller part of Refosco. The color of this wine is ruby to garnet, with lovely intensity. Rich and robust in character, with a large quantity of polyphenols, Teran Re features alcohol that perfectly fits the wine, without disturbing its overall experience.

Fruity, complex and intense flavors follow notes of black currant, liquor ice, cherry, dried cranberry, red pepper, toasted bread, hints of leather and tobacco, prune and earthy notes. **The tannins are smooth and fit the rest of its elegant character.** Clean in the glass, dry, extremely vibrant and lively on the palate, Teran Re is a perfect choice for experienced wine lovers.





ROXANICH BORDO'

Lay / Vineyard orientation: Bušure, Višnjan South East / South South West / West		Harvest date: 15. 09. 2011.
Elevation: 167 - 188 m	Sunny hours: 2711,1	Maceration: 35 days
Precipitation: 5497 mm	Malolactic fermentation: Completed	Bottling date: Without filtration 23. 08. 2021.
Ageing: 105 months	Mono Cépage	

Merlot Western Iстриa

0.75l 14.0 vol% **R**

CRO RRP (with 25% VAT included) 40,00 EUR
 REGION Western Iстриa
 WINE TYPE Red Wine
 GRAPE TYPE Merlot

Available vintages and formats
 2011 / 0,75

Among top 8% of wines in the world by **VIVINO**



A sublime combination of power and elegance for Merlot lovers.

The word "Bordo" stands for Merlot. In Venetian lands, "Bordo" was mentioned in 1855 for the first time, describing a grape varietal arriving to Venice from the French Bordeaux region. Coincidentally, this was also the year of the first official Bordeaux classification.

From there it spread eastwards, across the Adriatic to Istria and beyond, to become one of the region's most recognizable varietals. **Roxanich's Bordo' therefor is another expression of true Istrian craftsmanship and our patience dedicated to the Merlot varietal.**



MARKED BY STYLE SO CHARACTERISTIC FOR ISTRIAN WINES, THE ROXANICH BORDO' IS DISTINGUISHED BY ITS SUBLIME COMBINATION OF POWER AND ELEGANCE. ITS AROMAS OF BLACK FRUITS AND SPICES PERSIST IN A FINISH OF GREAT RICHNESS.

The wine is pleasantly scented with chocolate coated cherries, crushed red currants and blackberries with hints of spices, as well as an undertone featuring a touch of wood.

Bottled without filtration after long ageing in large wooden vats, barrels and gjaras, the Roxanich Bordo' doesn't show its age, baring it very well. Fresh, featuring a balanced body in the palate with extremely fine and defined tannins, the Roxanich Bordo' leaves the Merlot lover with a long finish characterized by its outstanding fragrant.



ROXANICH SAUVAGE

Lay / Vineyard orientation:
Bušure, Višnjan
South East / South
South West / West

Harvest date:
06. 09. 2012.

Elevation:
167 - 188 m

Sunny hours:
2614.8

Maceration:
30 days

Precipitation:
711 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
23. 08. 2021.

Ageing:
105 months

Mono Cépage

Cabernet Sauvignon

Western Istria

0.75l 13.5 vol%



A monumental, complex wine for indomitable people.

The Roxanich Sauvage is a mono cépage wine from the Cabernet Sauvignon grape varietal. Sauvage is an all-time member of the Mladen Roxanich Philosophy range, bearing the historical first name for the Cabernet Sauvignon grape.

The word "sauvage" as tasting note illustrates gamy, earthy and forest floor flavors, as featured in the Roxanich Sauvage label: Dark, ripe fruits, plums, black currant, black pepper, cedar and tobacco – a warm autumn evening on the palate.

"Sauvage" also references a wine fermented with indigenous yeasts.



THE ROXANICH SAUVAGE IS BOTTLED WITHOUT FILTRATION AFTER UP TO 9 YEARS IN LARGE WOODEN VATS AND BARRELS. IT'S CERTAINLY ONE OF THE GREATEST WINES MLADEN ROZANIC PRODUCED, DELIVERING MAGNIFICENT AROMAS OF CANDIED PLUMS, CURRANT JELLY, DRIED ROSE PETALS, BLACKBERRY COMPOTE WITH HINTS OF LIQUORICE, MEDIUM TO DEEP GARNET IN COLOR.

Full bodied, rich and mellow, it reveals a layer after layer of spice box flavors. **As decadent and varied as a spice market, Sauvage is rich, red and tangy and will be irresistible to lovers of Cabernet Sauvignon.**

The wine is incredibly smooth, deep, with well-rounded tannins. The finish is magnificent and continues with length and persistence. There is serious magic in this wine.

CRO RRP (with 25% VAT included) 40,00 EUR

REGION Western Istria

WINE TYPE Red

GRAPE TYPE Cabernet Sauvignon

Available vintages and formats

2011 / 0,75

2012 / 0,75

Among top 9% of wines in the world by **VIVINO**



ROXANICH

PINOT NOIR

Lay / Vineyard orientation:
Bačva, Višnja
South East / South
South West / West

Harvest date:
18. 09. 2008.

Elevation:
167 - 188 m

Sunny hours:
2451.7

Maceration:
30 days

Precipitation:
885.5 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
24. 10. 2013.

Ageing:
61 months

Mono Cépage

Pinot Noir

Western Istria

0.75l 13.1 vol%



CRO RRP (with 25% VAT included) 85,50 EUR

REGION Western Istria

WINE TYPE Red

GRAPE TYPE Pinot Noir

Available vintages and formats

2008 / 0,75

Among top 11% of wines in the world by **VIVINO**



Mladen Rožanić's pièce de résistance – no wine better exemplifies the Roxanich philosophy than this.

Bottled in the exceptional Pinot Noir vintage year of 2008, the Roxanich Pinot Noir is a true ambassador of its namesake. The wine is bottled without filtration after 6 years of ageing in large wooden barrels.

An outstanding member of Mladen Rožanić's Philosophy range, his Pinot Noir is made for true believers of spontaneous fermentation with indigenous yeasts - a rare minimal intervention, long aged natural wine.

PINOT NOIR IS THE DOMINANT RED WINE GRAPE OF BURGUNDY, NOW ADOPTED IN WINE REGIONS ALL OVER THE WORLD. IT WAS BROUGHT TO ISTRIA BY NAPOLEON'S SOLDIERS DURING THEIR MOST GLORIOUS TIMES. THIS WINE REVEALS AN AROMATIC PANORAMA, WHILE THE FRESH, ALMOST COLD FINISH, PUTS A PARTICULARLY DYNAMIC END TO THE TASTING.

The variety's elusive charm has carried it to all manners of vineyards. The name Pinot Noir is derived from the French words for "pine" and "black", complementing perfectly Istria's own nature, with its impressive pine trees all over the peninsula.

Translucent cherry red in color, the Roxanich Pinot Noir offers beautiful, discreet fruity aromas, floral notes and delicate hints of woodiness, typical for the Pinot Noir grape.

Somewhat uniquely, Mladen recommends the Roxanich Pinot Noir be enjoyed in one of two ways: carefully decanted and separated from the sediment per tradition, thus retaining the wine's "true" ruby-red clarity - or shaken with the sediment distributed throughout the wine, leaving the bottle opaque and cloudy. **This Pinot Noir is a bold challenge to natural wine lovers to sample a new and unconventional way of tasting this diamond in the Roxanich range.**





ROXANICH

LES PETITES BULLES

ISTRIENNES



Lay / Vineyard orientation:
 Bušura / Bačva, Višnjan,
 Western Istria – South
 East/South /South West/West

Harvest date:
 02.09.2009.

Elevation: 167 – 188 m
Sunny hours: 2466,6
Maceration:
 6 hours Base Wine

Precipitation: 886,8 mm
Malolactic fermentation:
 Base Wine Completed
Bottling:
 Méthode
 Champenoise
 Classique
 Zéro Dosage

Dégorgement: Mono
 After 102 Months
Cépage

Sparkling
 Borgonja
 Istriana

Western
 Istria

0.75l 13.0 vol%

CRO RRP (with 25% VAT included) 62,00 EUR

REGION Western Istria

WINE TYPE Sparkling wine

GRAPE TYPE Borgonja Istriana

Available vintages and formats

2009 / 0,75 - 1,5

Among top 32% of wines in the world by **VIVINO**



A limited-edition rosé, zéro dosage, gourmet sparkling wine, made from the Borgonja grape varietal by the classical Méthode Champenoise.

There are not many winemakers who still make wine from the Borgonja grape variety, but those making a sparkling variety are an even more extreme rarity. Mladen Rožanić presents this pleasure through his ‘Les Petites Bulles Istriennes’ or ‘Little Istrian Bubbles’. **This sparkling wine is made from 100% Borgonja Istriana, grown exclusively in the specific Istrian soil known as ‘Crljenica’ (Terra Rossa), distinctively red and rich in iron.** The base wine was produced in 2009, and went to secondary fermentation in 2011 in accordance with the classical Méthode Champenoise. **The wine itself undergoes three historical dégorgements: the first after three and a half years on the lees, another one two years later, and the final third dégorgement after almost a full decade.** All three dégorgements were performed without additives, providing this wine with the coveted “Brut Nature” or “Zéro Dosage” classification.

A ROSE SPARKLING WINE, THE ROXANICH LES PETITES BULLES ISTRIENNES FEATURES A BEAUTIFUL COPPER COLOR, CLEAR AS LIGHT HONEY AND BURSTING WITH STREAMS OF DELICATE PERLEASCENT BUBBLES. THE AROMA IS ONE OF RIPE CHERRIES AND TOMATOES, FOLLOWED BY MATURE YEASTS AND THE SCENT OF VANILLA.

The wine is totally dry with a pronounced body, and its tannins and acidity don’t show traces of ageing on yeasts for such a long period. **The bubbles tickle the nose, and the intense aroma of ripe cherry and tomato, followed by mature yeasts and the scent of vanilla, is pleasant and elegant.**

The Roxanich Les Petites Bulles Istriennes is a well-balanced wine, with the intensity of the taste well expressed by leaving a long-lasting aftertaste on the palate. **Balanced and dry, Les Petites Bulles Istriennes are a direct challenge to the vintage wines of the great Champagne houses.** Our sparkling “Les Petites Bulles Istriennes” is a perfect match to accompany any most demanding gastronomy.



ROXANICH

PORAT

ANTENAL

A limited-edition of long aged, top class fortified wine – Madeira style – made from the Cabernet Sauvignon grape.

The Roxanich Porat Antenal belongs to the class of premium European fortified wines.

Dessert wines are always a challenge, and this challenge was full heartedly embraced by Mladen Rožanić. The varietal chosen was Cabernet Sauvignon of the 2009 vintage, fortified with his own wine distillate. The alcohol fermentation brought to the still stand wine was reroaked for ageing in old barrique barrels for 10 years.

R



CRO RRP (with 25% VAT included) 48,00 EUR

REGION Western Istria

WINE TYPE Fortified Wine

GRAPE TYPE Cabernet Sauvignon,

Distillate Merlot 2010

16.9 vol%

VINIFICATION Bottling without filtration, 7 weeks of maceration, 10 years of ageing in big volumes of wooden vats and barrels

Available vintages and formats

2009 / 0,75

AS FAR BACK AS ANCIENT ROME, BOATS WERE PULLED ALONG THE RIVER MIRNA ALL THE WAY TO MOTOVUN, A KEY TRADING PORT FOR THE REGION. THESE BOATS CARRIED BUILDING MATERIALS, AMPHORAE OF OLIVE OIL... AND MOST IMPORTANTLY - WINE. ANTENAL IS THE NAME OF THE ESTUARY OF THE RIVER MIRNA AND THE HOMONYMOUS BAY.

During ancient Roman times, Porat Antenal was the second largest port in the Northern Adriatic. Only the port of Venice was larger than Antenal. According to ancient records, up to 50 boats under different flags rested here at any given time.

In honor of those ships and the sailors and merchants who sailed on them, Mladen Rožanić created Porat Antenal: his first fortified wine grown from aged Istrian grapes with the spirit of those travelers discovering new horizons.

SO

ROXANICH

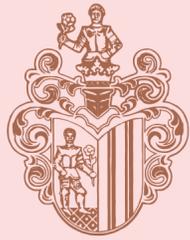
SORELLE RANGE

SO
RE
LLE



RE

MOTOVUN
ROXANICH



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©ROXANICH

©ROXANICH

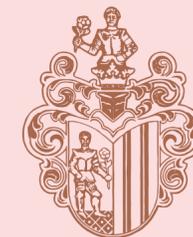
S O R E L L E :

OUR NATURAL, ORANGE, LONG M A C E R A T E D WHITES AND REDS

The Sorelle range is dedicated to Mladen Rožanić's six daughters.

Serious yet thoughtfully aged, the Sorelle range continues Mladen's tradition of macerated and spontaneously fermented wines, reflecting the sun, land, breath and soul of Istria in white and red.

SOMETIMES AFFECTIONATELY REFERRED TO AS OUR - WHITES DRESSED IN RED - THESE WINES ARE VINIFIED THE SAME WAY AS OUR CLASSICAL REDS, RETAINING THE ORIGINAL FRUITINESS OF THE GRAPE BUT WITH A HEARTIER - AND SURPRISINGLY TANNIC - KICK TO THE PALATE, AS A RESULT OF LONG CONTACT WITH THE SKINS AND SEEDS OF THE GRAPES.



Through this unusual method, the wine retains the original fruitiness of the grape, but pleasantly surprises the palate with the hearty richness of secondary aromas, as result of long contact with original tannins hidden in the skin and the pips of the grapes.

Deep amber in color, dry and full-bodied and irresistibly fresh, however you dress these wines – what's underneath will surprise you.

The Sorelle wines are carefully aged in large wooden barrels and wats as well as in giaras - or in combination of all three.

Only when bottling is modern viticulture technology employed: The wines are put into bottles under natural cork and protected from oxidation with inert gas, so that they can continue to mature in the bottle with minimal sulphurisation. In a similar way, most of the wines in Istria were produced 200 years ago.

The Sorelle range is the contemporary counterpoint to the classic Roxanich range: wines that embrace modern technique and expertise, with maceration times that vary from vintage to vintage before careful ageing in large wooden casks.

This old-meets-new production process creates amber-colored elixirs that smell of acacia flowers, almond milk, garrigue herbs, nuts, sea salt and hints of iodine.



"THE WINES OF LOVE – THE WINES TO LOVE."
THIS IS HOW MLADEN CALLS THE SORELLE.
"OUR BARELY TAMED SAVAGES ARE SATIATING, POWERFUL AND
GLORIOUSLY RAW. MEANT FOR INDULGENCE, THEY ARE EQUAL
PARTS HYGGE AND UMAMI – AN EXPERIENCE LIKE NO OTHER."

ROXANICH

LARA

1/6



Lay / Vineyard orientation:
Bušure / Bačva, Višnjan
South East / South
South West / West

Harvest date:
06. 09. 2012.

Elevation:
167 - 188 m

Sunny hours:
2614.8

Maceration:
88 days

Precipitation:
711 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
30. 08. 2021.

Ageing:
106 months

Long Macerated White Wine

Malvasia Istriana

Western Istria

0.75l 13.0 vol%

R

CRO RRP (with 25% VAT included) 37,50 EUR

REGION Western Istria

WINE TYPE Orange

GRAPE TYPE Malvasia Istriana

Available vintages and formats

2011 / 1,5

2012 / 0,75 - 1,5

Among top 4% of wines in the world by **VIVINO**



As a daughter, Lara Rožanić very early showed interest in wine, and decided to enter yet another university course - Mediterranean Agriculture and Winemaking. Following her father's steps, her ambition is to continue the art of the natural Roxanich winemaking and take it to the next generation.

The Roxanich Lara 1/6 is not a wine for conventional minds – it's a pioneer of long macerated, natural orange wines – made by macerating the grape variety Malvasia Istriana.

The most first, and later the wine, featuring skin contact of up to 6 months in large wooden vats. Following this prolonged maceration, the wine is then reroaked in wooden vats for careful ageing, before it reaches an immaculate condition for being bottled in that particular moment.

OUR OWN INTERPRETATION OF LONG MACERATED MALVASIA ISTRIANA, NAMED FOR MLADEN'S FIRST DAUGHTER, IS HERE TO RAISE AWARENESS FOR HONEST AND NATURAL WINEMAKING.

The ageing process in large old vats or giaras can sometimes last up to ten years. This minimal intervention approach to winemaking ensures a gorgeous, amber hued wine, non-clarified and non-stabilized. As result, restless energy and rich, golden amber colors are bursting from the glass.

Gloriously raw, the Roxanich Lara 1/6 is an intense, full bodied dry wine, which is nicely balanced by fresh acidity. Aromas are complemented by rich and intense flavors on the palate - dried fig, almond milk, a touch of honey and Mediterranean bush tones. The mouth-feel of this wine is velvety, with light, soft tannins adding to its texture and elegant body.

The Roxanich Lara 1/6 is brilliant on its own, but even greater with food, featuring the body and the intensity to match structured dishes that would usually be paired with reds.

The Roxanich Lara 1/6 is matching oriental spicy plates as well as traditional Japanese raw cuisine surprisingly well.

R



ROXANICH

PETRA

2/6

Lay / Vineyard orientation:

Dingač, Lučica, West,
and Bušure, Višnjan,
South East / South

Elevation:

167 - 188 m

Sunny hours:

2337.4

Precipitation:

1142.6 mm

**Malolactic
fermentation:**
Completed

Harvest date:

Plavac Mali
12. 09. 2016.

Teran
09. 10. 2016.

Maceration:

Plavac 23 days

Teran 41 days

Bottling:

Without filtration

30. 08. 2021.

Ageing:

59 months

Assemblage

**Plavac Mali,
Teran**

**Western
Istria**

0.75l 13.0 vol%

R

CRO RRP (with 25% VAT included) 45,00 EUR

REGION Western Istria / Pelješac

WINE TYPE Red Wine

GRAPE TYPE Plavac Mali / Teran

Available vintages and formats

2015 / 0,75

2016 / 0,75

Among top 11% of wines in the world by **VIVINO**



This rich red wine reflects the full character of Petra Rožanić, our family artist (who, though too modest to say so herself, also painted the images for the new Roxanich wine labels).

Mladen Rožanić's persistent wish to combine the hitherto incompatible varieties from the two largest Croatian peninsulas, Istria and Pelješac, resulted in the Roxanich Petra 2/6 wine. It embodies very much his idea of "different but alike". **The two most popular Croatian red varieties, the Plavac Mali grapes from the location of Dingač and the ancient Istrian grape of Teran, are blended together in one wine for the first time in history.**

A half and half between Plavac Mali and Teran, the Roxanich Petra 2/6 is structured, acidic and full-bodied. While the Teran helps to enrich the Plavac Mali with its fresh acids, the Plavac Mali helps to bring structure and body to the Teran. The Plavac Mali has been aged for four years in barrels, in a combination of old barrique (225L) and old tonneau (500L). The Teran spent an equal time in big old oak barrels of 20hl.

A HISTORICAL BLEND OF SEEMINGLY INCOMPATIBLE VARIETIES FOR ADVENTUROUS WINE LOVERS - FEATURING RED PLAVAC MALI GRAPES FROM THE LOCATION OF DINGAC AND AN ANCIENT ISTRIAN GRAPE - TERAN, REFLECTS THE FULL CHARACTER OF PETRA ROZANIC, OUR FAMILY ARTIST.

From opposite sides of the Croatian coastline, these two grapes have battled for a top spot for centuries. In Roxanich Petra 2/6, Mladen has convinced them to put aside their differences. Aged in barrels for four years, both wines are then blended 6 months before bottling. Where the two varieties might behave like squabbling children, with Roxanich Petra 2/6 Mladen has engineered a viticultural time-out - both wines are bold, spiced and aromatic - ripe figs crushed in the hand with raw forest berries.

The Roxanich Petra 2/6 changes very quickly in the glass, with slightly bitter notes on the aftertaste turning into fruity sweetness. Spirited: to be enjoyed now or left to mature for a few years (or to at least work out their childish differences).

R

R O X A N I C H

SARA

3/6



Lay / Vineyard orientation:
Bušure and Bačva, Višnjan
South East / South
South West / West

Harvest date:
29. 08. 2011.

Elevation:
167 - 188 m

Sunny hours:
2711.1

Maceration:
7 days

Precipitation:
549.7 mm

**Malolactic
fermentation:**
Completed

Bottling:
Without filtration
30. 08. 2021.

Ageing:
118 months

**Long
Macerated White Wine**

Chardonnay

Western
Istria

0.75l 13.5 vol%

R

CRO RRP (with 25% VAT included) 37,50 EUR

REGION Western Istria

WINE TYPE Orange

GRAPE TYPE Chardonnay

Available vintages and formats

2010 / 0,75 - 1,5

2011 / 0,75 - 1,5

Among top 4% of wines in the world by **VIVINO**



Another unique, long-macerated, orange Chardonnay - another of Mladen's atypical interpretations of the classic. Sara Rožanić has always worked in concert with her father, reliably choosing the experimental over the ordinary.

The result is the Roxanich Sara 3/6, a wine transgressing from gold into an orange that is almost phosphorescent. In the first instance, one could feel flattered by very old burgundy Chardonnays, or perhaps those oxidatively created Chardonnays in the style of wines from Jura. Surprisingly, nothing of that features in our wine.

A striking, innovative, medium-term macerated Chardonnay, each bottle is left in skin-contact from five to twenty-one days, depending on the vintage. "This is the period when Chardonnay performs at its best", says Rožanić. "The skins and pips give us a wonderfully bright spectrum of colors."

ANOTHER UNIQUE, LONG-MACERATED, ORANGE CHARDONNAY - ANOTHER OF MLADEN'S ATYPICAL INTERPRETATIONS OF THE CLASSIC - PERFECTLY FITTING SARA ROZANIC'S EXPERIMENTAL NATURE.

This is how we do it: When our Chardonnay grapes arrive at the winery, they undergo destemming. Wine mash is then transferred to fermentation vats for maceration, where extracts resulting in plenty of colors, aromas and flavors will accumulate from the skins and the pits.

After the wild yeast alcoholic fermentation is completed, the Roxanich Sara 3/6 is racked for long ageing in large wooden casks and vats. The Roxanich Sara 3/6 may be our most up-front wine: from the nose to the palate, Sara will overwhelm with her gorgeous amber hue and complex aromas of nutmeg, almonds and jasmine.

A single taste explodes with freshness, citrus and minerality, with an unexpected directness, all riding a generous and full body. Rich, elegantly tannic and with a viscous texture, the Roxanich Sara 3/6 hits hard from the first sip and leaves with a long, nutty aftertaste.

R



ROXANICH

MARA

4/6

Lay / Vineyard orientation:Bušure, Višnjan
South East / South
South West / West**Harvest date:**

22. 09. 2011.

Elevation:

167 - 188 m

Sunny hours:

2711,1

Maceration:

Short skin contact

Precipitation:

549,7 mm

Malolactic**fermentation:**

Completed

Bottling:

Without filtration

15. 12. 2014.

Ageing:

37 months

Aged

Rosé

Borgonja
IstriaWestern
Istria

0.75l 13.5 vol%

R

CRO RRP (with 25% VAT included) 37,50 EUR

REGION Western Istria

WINE TYPE Rose

GRAPE TYPE Borgonja Istriana

Available vintages and formats

2011 / 0,75

Among top 13% of wines in the world by **VIVINO**

Mara Rožanić's signature wine was inspired not by her time spent at the winery, but by her years of experience with the restaurant kitchen. Entering as a kitchen help, but having already a lot of experience with our family cooking, made her change her path radically from where her studies have been supposed to take her. Determined to improve her chefs' skills, she joined the Cordon Bleu school in London, where she graduated as Master Pâtissier. Mara now creates a completely new gastronomy/bistronomy reality at Roxanich, that perfectly matches our wine art.

The Roxanich Mara 4/6 is a limited-edition, authentic vintage rosé, created for fabulous memories. It confirms that great wine, even in form of a rosé, can gain in complexity while being aged. Made from 100% Borgonja Istriana, an indigenous grape variety that grows on the rich in iron Istrian soil of Crljenica (Terra Rossa), our unexpectedly complex rosé becomes more intense and bodied at the end of the bottle.

OUR LIMITED-EDITION, LONG AGED, VINTAGE ROSE INTERPRETATION, MADE FROM 100 PERCENT BORGONJA ISTRIANA, IS INSPIRED BY MARA ROZANIC'S EXPERIENCE AS MASTER PATISSIER.

The wine features short skin contact, almost limited to the time spent in the press. This would be enough to yield this authentic rosé mirroring the vintage. But being a rosé doesn't limit the Roxanich Mara 4/6 to become a great wine, that matches all challenges of top gourmet pairings. Its complexity surprises with endless variations and faces this wine will show in the glass. The Roxanich Mara 4/6 evolves and reveals its layered complexity with extreme self-consciousness, far away from any rosé you know, proudly showing its ten years of immaculate ageing in large old vats.

The Roxanich Mara 4/6 is a wine with fabulous flavors and a glowing, old rosé color. Structured aromas going from elder-flower, dark red fruit, hints of cotton candy, pomegranate with light buttery notes – a marriage of two masters: a mature rosé wine, dry and smooth, but still fresh and incredibly mineral.



ROXANICH

ZARA

5/6

Lay / Vineyard orientation:Bačva, Višnja
South East / South
South West / West**Harvest date:**

04. 09. 2011.

Elevation:

167 - 188 m

Sunny hours:

2711.1

Maceration:

65 days

Precipitation:

549.7 mm

Malolactic fermentation:

Completed

Bottling:Without filtration
23. 08. 2021.**Ageing:**

116 months

Long**Macerated Field Blend**

Sauvignon Blanc, Western
Pinot Blanc, Pinot Istria
Gris, Vermentino,
Glera, Friulano,
Riesling Italico

0.75l 13.0 vol%

R

CRO RRP (with 25% VAT included) 40,00 EUR

REGION Western Istria

WINE TYPE Orange

GRAPE TYPE Sauvignon Blanc, Pinot Blanc, Pinot

Gris, Vermentino, Glera, Friulano, Riesling Italico

Available vintages and formats

2010 / 0,75 - 1,5

2011 / 0,75 - 1,5

Among top 3% of wines in the world by **VIVINO**

Zara Rožanić is in the age of change. She is passionate about art, including her chef's skills - far beyond her generation. Zara's palate is absolutely impressive. She couldn't imagine a vineyard harvest without her.

The Roxanich Zara 5/6 is a classic case of sibling rivalry to Mara 4/6, objectified in the bottle: Zara watches Mara's success and immediately decides she must do one better. The result is a feverishly wild ride in a bottle: fresh and invigorating and with all the boundless energy of the younger sibling.

The Roxanich Zara 5/6 is a complex and intricately-layered wine that continues to change and evolve over the course of the evening: a field blend of not less than seven grape varieties: Sauvignon Blanc, Pinot Blanc, Pinot Gris, Vermentino, Glera, Friulano and Riesling Italico.

ZARA IS ROZANIC'S SOPHISTICATED ORANGE, LONG MACERATED, FIELD BLEND, OF NOT LESS THAN SEVEN GRAPE VARIETIES - A WHITE DRESSED IN RED - SAUVIGNON BLANC, PINOT BLANC, PINOT GRIS, VERMENTINO, GLERA, FRIULANO AND RIESLING ITALICO.

The Roxanich Zara 5/6 retains the original fruitiness of the grape, but pleasantly surprises the palate with some hearty richness of secondary aromas, as result of up to 90 days contact with original tannins extracted out of the skin and pips of the grapes. The wine is bottled without clarification or stabilization, after up to nine years of careful ageing in wooden vats, barrels and gjaras.

Zara features a spectacular aroma of dried apricot, orange blossom, oriental spices and saffron, as well as light nutty hints. The yeasty and fruity dryness impact is intense. Gentle in the beginning, Zara develops to full complexity on the palate, with long lasting lovely orange tannins that linger on the finish. It's dry and full-bodied, rounded off by an irresistible freshness, remarkable amber color and gentle acidity. **The Roxanich Zara 5/6 is dedicated to those connoisseurs who want to enjoy a meditative, energizing and raw orange wine, aged long and with love.**

R

R O X A N I C H

TARA

6/6



Lay / Vineyard orientation: Bačva, Višnja South East / South South West / West		Harvest date: 26. 09. 2010.
Elevation: 167 - 188 m	Sunny hours: 2320.1	Maceration: 34 days
Precipitation: 1403.3 mm	Malolactic fermentation: Completed	Bottling: Without filtration 23. 08. 2021.

Ageing:
130 months

Field Blend

Malvasia Nera, Western
Syrah, Lambrusco, Istria
Barbera,
Cabernet Franc,
Borgonja Istriana

0.75l 12.5 vol% **R**



Tara Rožanić is the youngest sister of six. She has a love for all things nature: whether animals and plants, grapes or olives. Since her earliest years, she has never missed the bustle of the wine harvest. Wherever her older sisters are, Tara will not be far behind, carrying and mixing and 'helping' however she's able.

The Roxanich Tara 6/6 was therefore created as an avant-garde, multi-layered and exciting red wine for serious admirers. It's Mladen Rožanić's field blend that shows the whole 'artigianato' spectrum of elegant winemaking, proving that subtle wines can be produced even under a lot of sun.

The wine is made from the grape varieties Cabernet Franc, Syrah, Lambrusco, Barbera, Borgonja and Malvasia Nera. Some of this grape varieties are unusual for Istria, but Mladen Rožanić mastered the creation of a complex and inviting assemblage.

OUR ARTISANAL RED FIELD BLEND MADE FROM CABERNET FRANC, SYRAH, LAMBRUSCO, BARBERA, BORGONJA AND MALVASIA NERA, DEDICATED TO TARA ROZANIC, THE YOUNGEST SISTER OF SIX.

Bottled without filtration after up to nine years of ageing in large wooden vats, giaras and barrels, the Roxanich Tara 6/6 is a gentle wine with a supreme balance of acids, tannins and alcohol.

Like a child playing under a fruit tree, it features a rustic character at the beginning, before the subtle elegance of finely grained tannins develops, creating a taste of unique and joyful experiences of blackcurrant, blueberry and cherries.

The Roxanich Tara 6/6 presents itself with exceptional clarity in the glass: an impressive red color with a brownish rim. The wine glorifies the spontaneity of childhood, leaving nobody indifferent.

CRO RRP (with 25% VAT included) 43,00 EUR

REGION Western Istria

WINE TYPE Red

GRAPE TYPE Cabernet Franc, Syrah, Lambrusco,
Barbera, Borgonja Istriana, Malvasia Nera

Available vintages and formats

2009 / 0,75 - 1,5 - 3

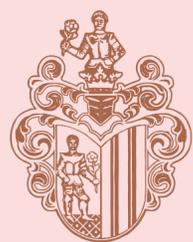
2010 / 0,75 - 1,5 - 3

Among top 5% of wines in the world by **VIVINO**

FI

FIRST
ROSES

RST



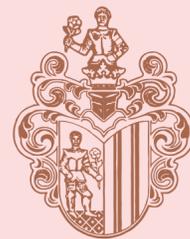
MOTOVUN
ROXANICH



RO

SES

FIRST ROSES



The First Roses are arguably the entry level Roxanich wines - whites, reds and rosés - vinified in neutral tanks.

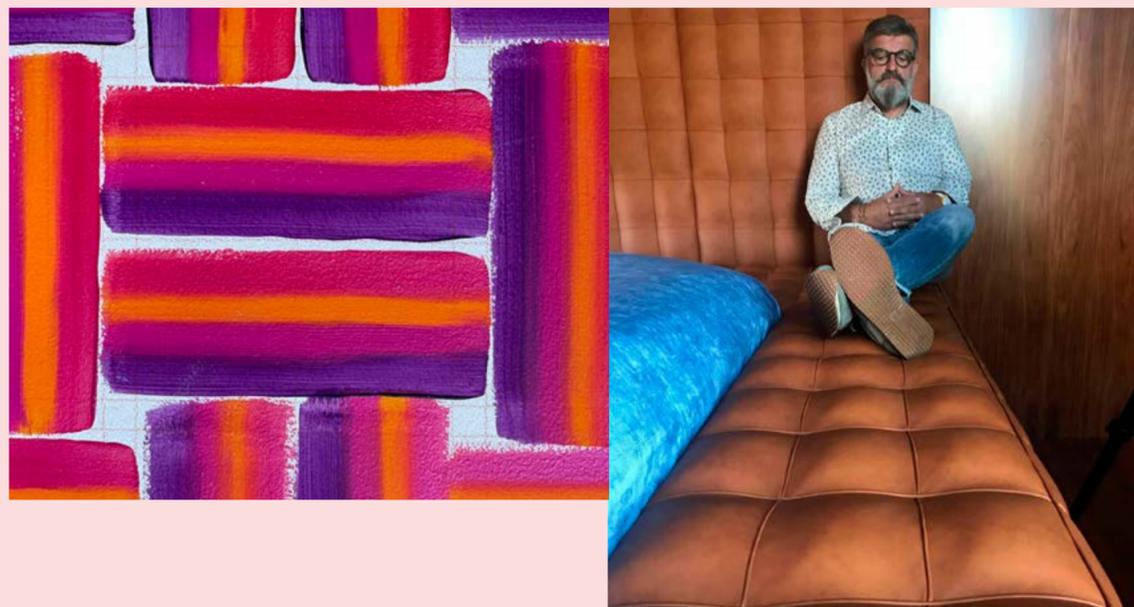
AN HOMAGE TO THE ROSE HELD BY THE KNIGHT ON THE ROXANICH FAMILY COAT OF ARMS, THE FIRST ROSES RANGE IS AN INVITATION TO ENTER A NEW WORLD OF NATURAL RARE WINES FERMENTED WITH INDIGENOUS YEASTS.

A diverse selection encompasses beautifully light wines and the more complex range of short macerated whites. If you are yet to discover the exciting world of aged white and orange wines, the Roxanich First Roses range is an indulgent and comprehensive entry point.

In the names of the wines themselves you can find a trace of Istrian and Venetian history and geography, and of our culture and heritage. The reflections of those moments define the Roxanich First Roses as a wine range.



"I NEVER UNDERSTOOD WHY ISTRIAN WINES SHOULDN'T STAND SHOULDER TO SHOULDER WITH THEIR FRENCH AND ITALIAN COUNTERPARTS. ISTRIA, WITH ITS LONG HISTORY OF WINEMAKING AND THE CHOICE OF INTERESTING INDIGENOUS VARIETIES, OFFERS ALL THE PREREQUISITES FOR MAKING EXCEPTIONAL WINES." MLADEN ROŽANIĆ





ROXANICH MONTONA

Lay / Vineyard orientation: Bačva, Višnjan South East / South South West / West		Harvest date: 01.09.2018.
Elevation: 167 - 188 m	Sunny hours: 2406.2	Maceration: 3 - 4 hours
Precipitation: 858.3 mm	Malolactic fermentation: Completed	Bottling: Without filtration 29.07.2021.
Ageing: 32 months	Mono Cépage	

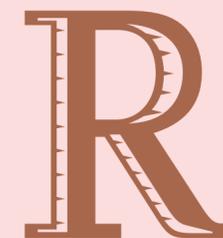
Malvasia Istriana Western Istria

0.75l 12.5 vol% **R**



The Roxanich Montona is our full-hearted welcome to the worlds of the Malvasia Istriana grape and macerated white wines.

Unlike many of the “fresh style” Malvasia Istriana, Roxanich`s interpretation is more a wine alike, profound, and arguably authentic, expression of the classic Malvasia Istriana.



THE ROXANICH MONTONA IS FRESH AND MACERATED FROM A FEW HOURS TO A FEW DAYS, SUBJECT TO VINTAGE, AND HAS NO EXTREME SKIN CONTACT DURATION.

Fresh and macerated from a few hours to a few days, subject to vintage, the Roxanich Montona offers intense and seductive aromas, a superb fruity concentration, and yet is well-balanced with subtle acidity. On the nose come wafts of acacia blossoms, beeswax, chamomile and dried fruits.

This perfectly lively wine then goes on to reveal its mineral character and full volume with intriguing saltiness. **The Roxanich Montona is full of energy and warmth that gives a youthful glamour to this wine – a genuine welcome message to Istria in a bottle.**

CRO RRP (with 25% VAT included) 25,00 EUR
REGION Western Istria
WINE TYPE White
GRAPE TYPE Malvasia Istriana

Available vintages and formats

2018 / 0,75

Among top 8% of wines in the world by **VIVINO**



ROXANICH MIRNA

Lay / Vineyard orientation:
Bačva, Višnjan
South East / South
South West / West

Harvest date:
09.09.2017.

Elevation:
167 - 188 m

Sunny hours:
2556.2

Maceration:
18 h

Precipitation:
1093.5 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
15.06.2020.

Ageing:
33 months

Mono Cépage

Sauvignon Blanc

Western Istria

0.75l 13.0 vol%



CRO RRP (with 25% VAT included) 25,00 EUR

REGION Western Istria

WINE TYPE White

GRAPE TYPE Sauvignon Blanc

Available vintages and formats

2016 / 0,75

2017 / 0,75

Among top 12% of wines in the world by **VIVINO**



Unusual yet conservative, the Roxanich Mirna is an exciting counterpoint to the traditional Sauvignon Blanc.



IT IS AN ADVENTUROUS TASTE EXPERIENCE, QUIET ON ONE SIDE, WITH A LONG AND RICH FINISH ON THE OTHER. FERMENTED WITH INDIGENOUS YEASTS, THE MIRNA IS MACERATED FOR A FEW DAYS ONLY, EVENTUALLY DELIVERING THE DRINKING BACK TO THE TASTE OF SAUVIGNON BLANC.

The name on the label is dedicated to Mirna, Istria's longest river, flooding the Motovun forest - the cradle of Istrian white truffles. It passes beneath the Roxanich Winery in Motovun and flows into the Adriatic Sea near Novigrad. In Roman times, Motovun was a harbor where small barges transported oil and wine giaras to larger trading ships in Mirna's estuary port of Antenal.

The Roxanich Mirna's scents will guide you through a voyage of apples, wet leaf, hay and vanilla flower, while on the palate you will be offered the freshness of a Sauvignon Blanc paired with honeycombs and rosemary found in the minerality of this wine. Its harmonious body, well-balanced, elegantly acidic and tannic, is presented in a beautiful golden green color – a timeless vision of Istria's historic winemaking culture.



ROXANICH PORTOROSE

Lay / Vineyard orientation:
Bačva, Višnjan
South East / South
South West / West

Harvest date:
18. 09. 2018.

Elevation:
167 - 188 m

Sunny hours:
2406,2

Maceration:
1 - 2 hours

Precipitation:
858,3 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
23. 09. 2019.

Ageing:
10 months

Mono Cépage

Borgonja Istriana

Western Istria

0.75l 13.0 vol%



An elegant rosé for all seasons, the Roxanich Portorose is made out of the indigenous grape variety Borgonja Istriana.



AN INNOVATIVE ROSÉ, CREATED AS HOMMAGE TO THE CHIC ISTRIAN ADRIATIC RESORT OF PORTOROSE, ITS AROMA REMINDS OF WALKING IN THE GARDEN WHEN PICKING UP FIRST ROSES IN THE SEASON.

The Roxanich Portorose is an entirely innovative expression of a rosé, giving its best to a distinctive gourmet palate, with an intense bright color illustrating nuances of rosehip, hibiscus and pomegranate. The wine offers intense and structured sips of an elegantly bodied variety of spicy and earthy aromas. One recalls notes of fresh raspberries, cranberries, strawberries with a hint of lavender.

The Roxanich Portorose is a dry rosé with aspects of complex fruit and herbs, and a light tannic grip on the palate, medium acid in its body, and an intense taste from the first sip.

Although the Roxanich Portorose started its voyage as a simple rosé refreshment for the warmer months, it has since matured into a wine that can be enjoyed year-round for a refreshing reminder of summer.

CRO RRP (with 25% VAT included) 25,00 EUR

REGION Western Istria

WINE TYPE Rose

GRAPE TYPE Borgonja Istriana

Available vintages and formats

2018 / 0,75

Among top 20% of wines in the world by **VIVINO**



R O X A N I C H

R O V I G N O

Lay / Vineyard orientation:
Bačva, Višnjan
South East / South
South West / West

Harvest date:
15. 09. 2016.

Elevation:
167 - 188 m

Sunny hours:
2337.4

Maceration:
4 days

Precipitation:
1142.6 mm

Malolactic fermentation:
Completed

Bottling:
Without filtration
26. 07. 2019.

Ageing:
32 months

Assemblage

Malvasia
Istria,
Pinot Blanc,
Chardonnay

Western
Istria

0.75l 13.0 vol%



An assemblage of a light and young character with refreshing energy, coming out of the bottle in golden nuances, the Roxanich Rovigno is arguably the superstar of the entire First Roses range.



THE ROXANICH ROVIGNO, AS THE NAME IMPLIES, IS AN ASSEMBLAGE OF THREE WORLD FAMOUS WHITE GRAPE VARIETIES DEDICATED TO THAT MOST RECOGNISABLE ICON OF THE ADRIATIC COAST AND ISTRIA - THE POSTCARD-PERFECT CITY OF ROVINJ.

How to capture the beauty of such a city in a bottle?

Three varietals of Malvasia Istriana, Pinot Blanc, and Chardonnay are macerated and spontaneously fermented to embody the sun, the land, and the soul of Istria in a dry, soft and velvety white with pears flavors, dried fruit stones, a scent of nuts, minerality, and a hint of white pepper.

Tannins are alive and smooth, tickling across the palate. The aftertaste is soft, fresh and spectacularly long-lasting – like the memory of Istria's most favored city.

CRO RRP (with 25% VAT included) 27,50 EUR

REGION Western Istria

WINE TYPE White

GRAPE TYPE Malvasia Istriana, Pinot Blanc,
Chardonnay

Available vintages and formats

2016 / 0,75

Among top 11% of wines in the world by **VIVINO**



ROXANICH DRAGA

Lay / Vineyard orientation: Bačva, Višnja South East / South South West / West		Harvest date: 18.09.2018.
Elevation: 167 - 188 m	Sunny hours: 2406,2	Maceration: 16 hours
Precipitation: 858.3 mm	Malolactic fermentation: Completed	Bottling date: Without filtration 15.06.2020.
Ageing: 18 months	Mono Cépage	

Pinot Blanc **Western Istria**

0.75l 12.5 vol% **R**

CRO RRP (with 25% VAT included) 25,00 EUR
 REGION Western Istria
 WINE TYPE White
 GRAPE TYPE Pinot Blanc

Available vintages and formats

2017 / 0,75
 2018 / 0,75

[Among top 25% of wines in the world by](#) **VIVINO**



Draga is a small Istrian river flowing through the countryside around the city of Buzet, along beautiful canyons and waterfalls. It brings love and water to fields of our divine Istrian truffles.



WITH ROXANICH DRAGA WE TRY TO FRAME THIS BEAUTY WITH PINOT BLANC - A VARIETY TRADITIONALLY GROWN IN WEST ISTRIA SINCE THE DAYS OF NAPOLEON.

The Roxanich Draga brings all the best of the Pinot Blanc grape, naturally fermented with indigenous yeasts, macerated for two days, maintaining its originality and terroir footprint.

The noble straw yellow color of the wine carries divine flavors of quince, peaches, and lemon zest, with a notably smooth, long-lasting aftertaste.



ROXANICH VENEZIA

Lay / Vineyard orientation:
Bačva / Bušure, Višnjan
South East / South
South West / West

Elevation: 167 - 188 m
Sunny hours: 2461,3

Harvest date:
Merlot 05.10.2019.
Teran 27.09.2019.
Refosco 10.10.2019.
C.Sauvignon 15.10.2019.

Maceration:
20 days

Precipitation: 1157,8 mm
Malolactic fermentation: Completed

Bottling:
Without filtration
29.07.2021.

Ageing: 22 months
Assemblage

Merlot, Teran, Western
Refosco, Istria
Cabernet
Sauvignon

0.75l 12.5 vol%



The Roxanich Venezia is our tribute to "La Serenissima" – the historical Republic of Venetia, our ancestors, and our history. It was a turbulent time of constant change, and this is precisely how the Roxanich Venezia was born: with the idea to create a bottled history of our heritage.



THE ROXANICH VENEZIA REPRESENTS PULSATING LIFE - FOR THIS REASON, ROXANICH VENEZIA COULD ONLY EVER BE A RED WINE - AS TURBULENT, IN CONSTANT CHANGES AND CONTRASTS, AS ANCIENT VENICE ITSELF.

An assemblage of indigenous and internationally known varieties such as Merlot, Teran, Refosco and Cabernet Sauvignon, each vinified sometimes as a single wine, sometimes jointly as a field blend, then assembled into a beautifully balanced red. Mladen's idea was to show life in renaissance Venice – a wine rich with joy, dynamic and loaded with energy.

Beginning with a nice rolling movement in the glass, the Roxanich Venezia offers young but smooth tannins, dressed in dark berries, creating a firework of fruits that explode on your palate. A bold, bright taste to echo our region's history.

CRO RRP (with 25% VAT included) 25,00 EUR
REGION Western Istria
WINE TYPE Red
GRAPE TYPE Merlot to Teran via Refosco and Cabernet Sauvignon

Available vintages and formats
2019 / 0,75

WHAT NATURAL

ROXANICH



LONG AGED RARE NATURAL WINE

ARE WINES?

HONEST AND NATURAL WINEMAKING

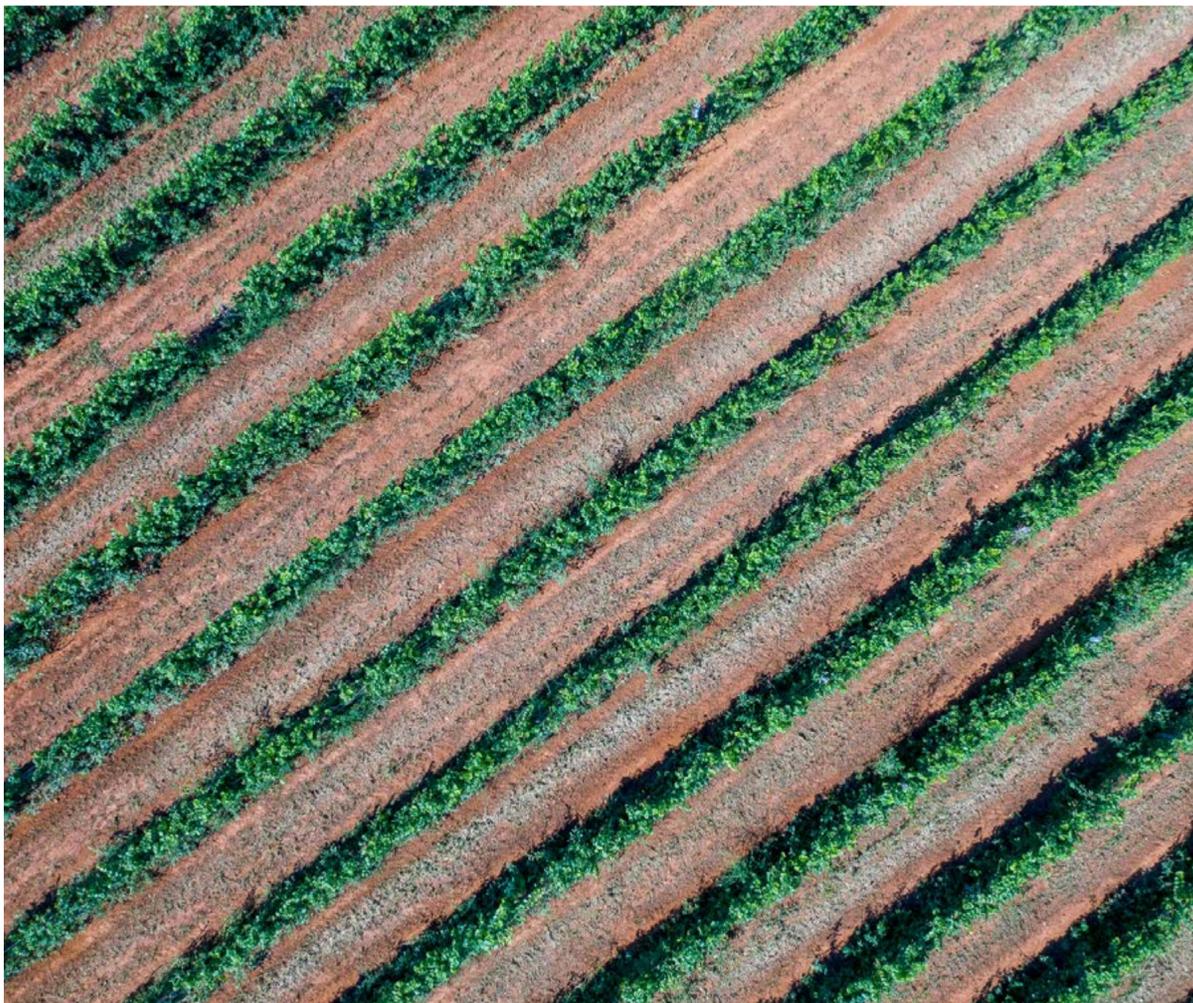
'Natural wines' are, simply put, wines with stricter traditions.

They are tried and true, and in the case of many older producers made with recipes and techniques that served perfectly well when family-owned vineyards were small, seasons unpredictable, and most wine made to be enjoyed rather than stored properly for long periods of time. Most wines today contain varying concentrations of preservatives that allow them to ship internationally and lie in warehouses or on supermarket shelves without damage. The result is that more people all over the world are being introduced to an ever-greater range of delicious wines and smaller regions that previously had no chance to compete with old-world stalwarts - in South America, Australia and New Zealand being perhaps the most prominent examples - have become household names.

But for purists, these incredible advancements come with notes of bitterness. Because for Mladen Rožanić, his wines and the hundreds of years of winemakers before, the best wines still come from wooden barrels, treated and sealed with beeswax, left to develop naturally. It takes longer and no two vintages are alike - but why invest passion into 20 different wines if all you want is uniformity?

Roxanich wines have stories, and best stories are written to evolve. It is a privilege to share those stories with the world when - and only when - they are ready.

"NATURAL WINE IS A PROCESS, NOT AN END RESULT. WE BELIEVE IN THE TRADITIONAL ART OF WINEMAKING."



WHAT MAKES OUR WINES HONEST

"We do not touch up our wines and make them uniform.

We wish to give you the taste of each particular vintage. We practice the art of bringing all influential elements together that frame that particular year.

This way, you can taste its whole journey in each sip. The teachings of Rudolf Steiner and the work of Maria Thun had a profound effect on our winemaking philosophy, giving root to the natural and honest winemaking practices we adhere to."

Mladen Rožanić

Steiner was a 19th-century philosopher, spiritualist and the father of biodynamic agriculture - a type of organic farming, guided by the principles of sustainability of the planet Earth, adherence to the rhythms of the cosmos, and balance. He is the father of anthroposophy.

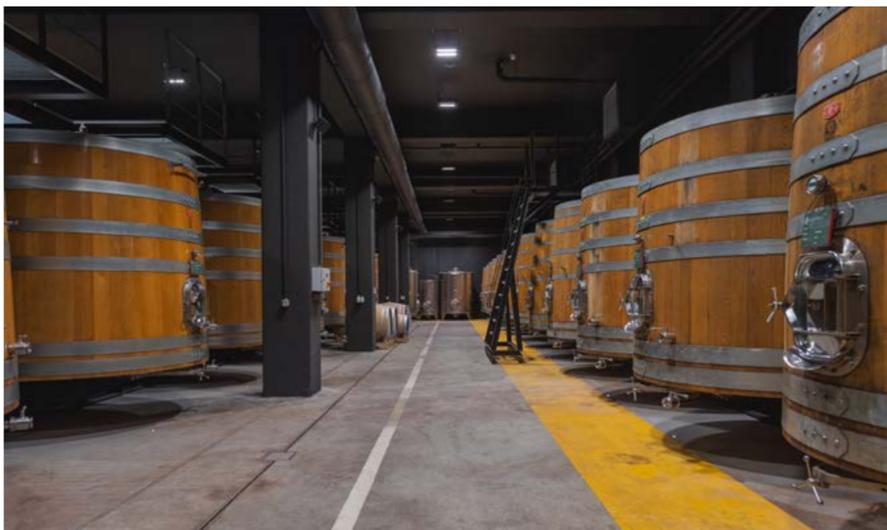
Maria Thun expounded on Steiner's philosophy, put it to practical use and developed a moon calendar, detailing the suitable days for each activity. An invaluable asset to natural winemakers.

MORE THAN A PROMISE

Some wines are sold en primeur, while they are still at the early stages of their vinification. They are promised to the future owner long before they are ready for enjoyment, sometimes years before they are bottled and ready to be shipped.

"Our approach is different. We do not believe in selling you a promise, but to deliver on it.

We firmly hold to the opinion that wine should be presented only when it reaches its balance, and its enjoyment readiness. This approach drives our work and defines our dedication to deliver mature and well coachewines." Mladen Rožanić



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WINE



& DESIGN

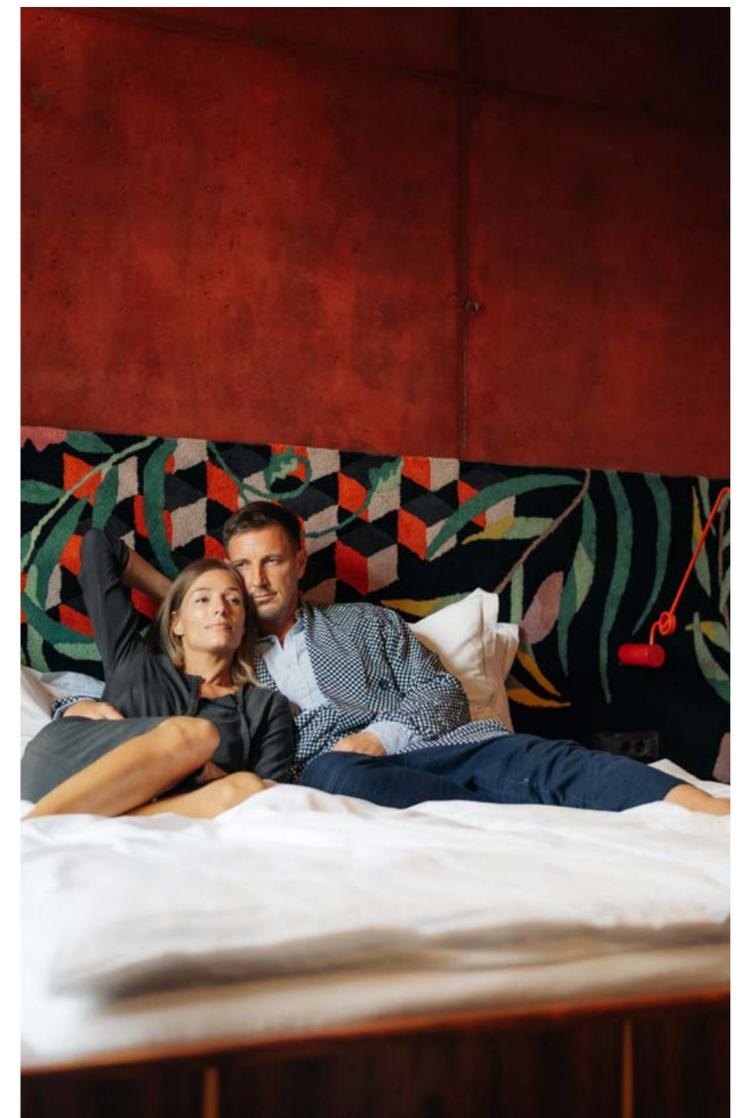
A GENUINE ISTRIAN ADVENTURE
STARTS AT THE ROXANICH
WINERY AND DESIGN HOTEL.

Discover a sophisticated getaway and get ready to taste Istria. Enjoy our incredible wines, our sublime zero-kilometer cuisine, and a truly relaxed way of life - **an adventure of hedonism and complete serenity.** Step into an atmosphere of absolute indulgence, designed to make your stay at the Roxanich Hotel a welcome respite from day-to-day routine.

Our eclectic, contemporary design hotel, still echoing with the footsteps of history, rests perched on a hillside, beneath the gentle shadow of Motovun, overlooking the dreamlike scenery of the Mirna River valley. Swanky, sophisticated, and equipped with all the amenities to make your stay enjoyable, the rooms and suites are an ideal home away from home, while you explore Istria.

Enjoy eclectic lodging in one of the 32 exquisitely designed rooms and suites. Our design is a distinct mix of old and contemporary style, with iconic Italian 60's aesthetics blended with elements reflecting the rich heritage of Istria. Each room is different but equally chic.

Pamper yourself, explore the countryside and casually indulge in some very serious wine tasting.





FREEDOM BY
NATURE

"NEVER A CITIZEN WAS BORN OR DIED IN
VENICE WHO WAS NOT BORN OR DIED FREE."

FRANCESCO

SANSOVINO

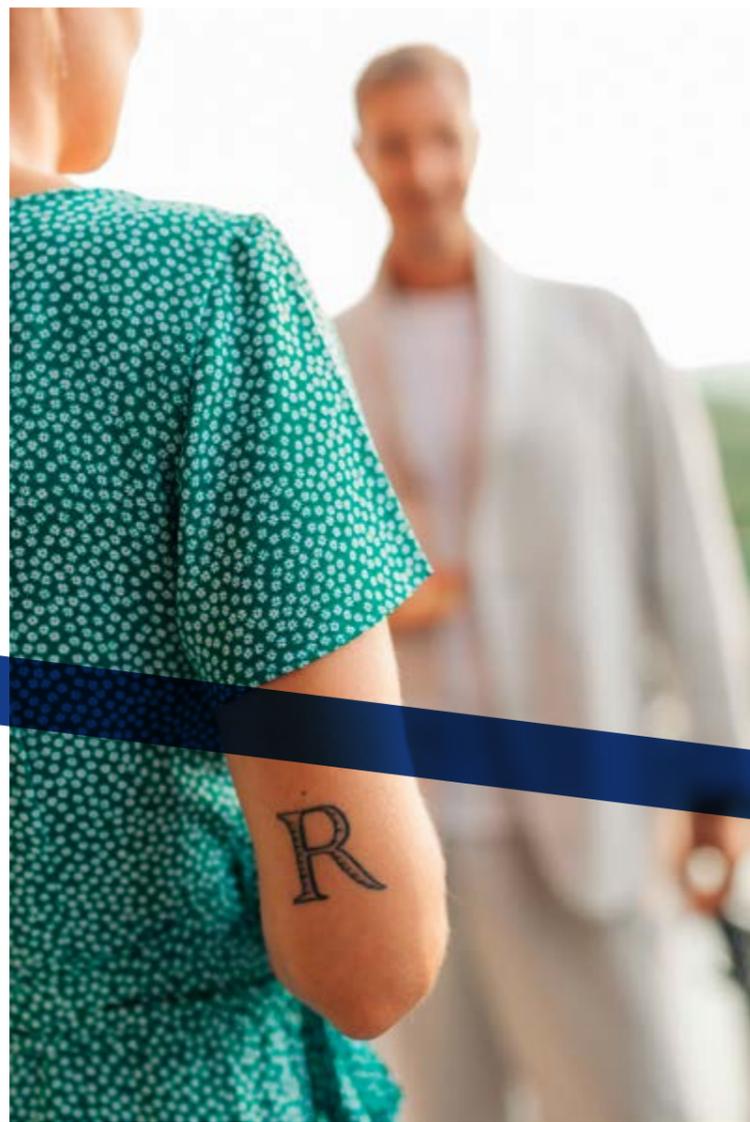
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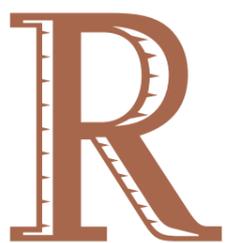


F R E E D O M BY NATURE

YEAR 2022



WWW.ROXANICH.COM



Roxanich Winery and Design Hotel

Kanal 30,
52424 Motovun, Croatia
reservations@roxanich.com

Telephone:
+ 385 52 205 700