

# THE NEW SPIRIT OF TRADITION

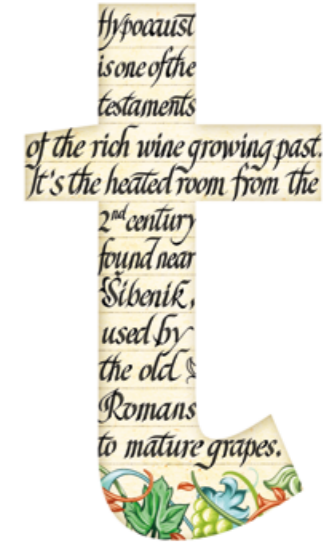




## OUR STORY

Immerse yourself in the breathtaking views of our vineyards, the rocky karst limestone soil, life-giving sun, and the Dalmatian coastal winds - ideal conditions for producing high quality, low yield grapes and excellent wine.

The best way to experience Testament wine is at our tasting facility located in our organic vineyards near the village of Jadrtovac, just outside the city of Šibenik.





## TRADITION

Two thousand years ago the ancient Romans left an important legacy of winemaking in our region. There are three testaments of this tradition: the Hypocaust – an underground heated chamber used for maturing harvested grapes, the Machina Nova – created by the famous inventor Faust Vrančić and used as a specialized grape press, and the clay amphorae – used to transport the wine to Rome, over one hundred of which were discovered near Šibenik buried at the bottom of the Adriatic Sea.



## DALMATIA


Our 50 hectare vineyard is located in the wine-growing region of Northern Dalmatia, in the immediate vicinity of the medieval city of Šibenik. Thanks to the unique climate and the specificity of the soil, our grapes constantly struggle to grow and thrive. This centuries-old ritual of survival is felt and seen in the deep colors and experienced in the intense flavours and aromas of our wines.



# WINERY

Testament is a leading producer of wine from native local varieties. We are particularly noted for the Babić grape variety, which is unique to the immediate area and made in a range of styles, from barrelled aged still red to sparkling rosé. Come and explore what we have to offer with our knowledgeable team of winemakers who work to achieve the greatest potential of Dalmatia's indigenous grapes.





DUE TO THE UNIQUE CLIMATE AND SOIL, OUR WINE IS A TRUE EXPRESSION OF THE UNIQUE TERROIR OF THIS AREA.

## VINEYARD

Our vineyards are positioned on hillsides that overlook the Adriatic Sea, which provides an almost constant breeze. The grapes grow under harsh conditions - limestone karst with less than 20% soil - and their constant struggle to flourish results in premium quality grapes. Visit our vineyards and experience a warm Dalmatian welcome and tasting session with our staff.



## ORGANIC PRODUCTION

Our wines are produced in complete compliance with the principles of organic production, and the advantages of the region's specific microclimate and soil give them a particularly rich and complex flavour. Besides adhering to organic principles to cultivate our vineyard, the harvest is done by hand from August till October, depending on grape variety. Fermentation is done with natural, indigenous yeasts.

Innovative technology along with one of the country's leading winemakers created these rich and complex Dalmatian wines.

# BABIĆ & POŠIP

Our unique wines come from the Babić and Pošip varieties of grape. It is as though each drop of our wine contains the history of the area's rich winemaking past. Both varieties are indigenous.

The Babić grape has excellent ageing capability and grows only on this part of the coast, where our vineyard and a few other wineries are located.

Pošip is a genuine Dalmatian white grape par excellence that originated on the island of Korčula.



A DECANTER GOLD  
MEDAL WINNING  
WINEMAKER  
COMMITTED TO  
MAKING CROATIA'S  
BEST WINE



*Tribidrag*  
2019

# JURAJ SLADIĆ

Chief winemaker and director Juraj Sladić and his team have achieved great success bringing international recognition to Dalmatia's native grapes, in particular the Babić grape variety, amongst others.

Juraj has extensive experience in the production of premium white, red and rosé wines and our team of trained oenologists have international experience and bring a modern style to our winemaking traditions.





# TASTE OUR WINES AND LOCAL FOOD

Testament wines are always available at our winery, where you can taste our wines and pair with our Dalmatian style food plates, while you enjoy the vineyard views. Our wines are also served and enjoyed in over two hundred wine bars and restaurants, including Michelin starred and Michelin recommended restaurants, throughout Croatia.

Our wines can also be ordered online at our web shop  
[www.dalmatiandog.eu](http://www.dalmatiandog.eu)

or for international deliveries  
[www.thewineandmore.com](http://www.thewineandmore.com)





OUR WINES



## TESTAMENT OPOLO BABIĆ BRUT NATURE

Sparkling rosé wine with a delicate aroma of red berries, vineyard-grown peaches, and wildflowers. The flavour matches the aroma - it is fruity, fresh, and well-balanced with a creamy mousse and a medium finish.

**Variety:** Babić

**Harvest:** mid-August

**Technology:** After hand harvest and selection, grapes are destemmed and gently crushed. This is followed by two-hour skin contact and only free run juice has been taken for first fermentation.

**Ageing:** Second fermentation in the bottle, aged two years on the lees.

**Alcohol:** 10.5 % by vol.

**Acidity:** 5.8 g/l

**Serve:** at 8°C.

**Awards for recent vintages:**

Vintage 2021: DWWA - Bronze

Vintage 2020: DWWA - Bronze

Vintage 2019: DWWA - Bronze

## TESTAMENT DEBIT / MARAŠTINA

Dry white wine with an aroma of ripe white fruit. The flavour is fruity, with a gentle hint of oak, well-balanced, full-bodied, and fresh.

**Variety:** Field blend Debit (50%) + Maraština (50%)

**Harvest:** early September

**Technology:** fast processed, with four weeks of temperature controlled fermentation. Lees stirred during the fermentation.

**Ageing:** four months in 500L oak barrels

**Alcohol:** 13.5% by vol.

**Acidity:** 6.5 g/l

**Serve:** at 12°C.





## TESTAMENT POŠIP ZENIT

Dry yellow wine with an aroma of peach, lemon, ripe apple, dried apricot, baked quince, and a subtle hint of sweet oak spices. The flavour is complex, and fresh, with great minerality and delicate tannins.

**Variety:** Pošip

**Harvest:** early August

**Technology:** Traditional - 21 days of skin contact with temperature control / fermentation with natural yeasts.

**Ageing:** six months in new 500L oak barrels

**Alcohol:** 13,0% by vol.

**Acidity:** 6 g/l

**Serve:** at 12°C.

**Awards for the vintage 2018:**

DWWA - Silver, DWWA - Bronze, IWC - Bronze

## TESTAMENT TRIBIDRAG

Dry red wine with an aroma of maraschino cherry, raisins, chocolate, and sweet oak spices. The flavour is powerful and rich with smooth tannins and herbal character.

**Variety:** Tribidrag

**Harvest:** late August

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** 18 months in new 225L and 500L barrels, using a combination of American and French oak.

**Alcohol:** 14% by vol.

**Acidity:** 7,4 g/L

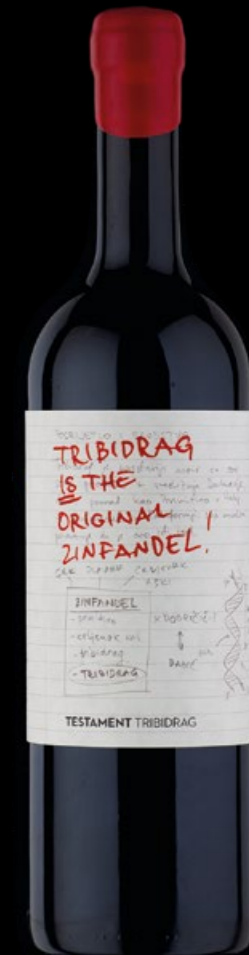
**Serve:** at 16°C

**Awards for recent vintages:**

Vintage 2019: DWWA - Bronze

Vintage 2019: IWC - Bronze

Vintage 2018: DWWA - Gold, IWC - Silver





## TESTAMENT LASINA

Dry, light ruby coloured red wine with aromas of strawberries and wild raspberries, with a hint of rosehip and pink pepper. The flavours are elegant and medium bodied with well-balanced acidity, smooth yet structured tannins.

**Variety:** Lasina

**Harvest:** the beginning of September

**Technology:** Fermentation, which lasted for two weeks with seven days of skin contact, was followed by malolactic fermentation.

**Ageing:** eight months in used 500L french oak barrels

**Alcohol:** 13.0% by vol.

**Acidity:** 6,7 g/l

**Serve:** at 16°C.

## TESTAMENT PLAVAC MALI

Dry, deep red-colored wine with an aroma of ripe plum, cranberry, a hint of raisins, and sweet spices. The flavour is powerful, and well-balanced with lively acidity, and ripe tannins.

**Variety:** Plavac Mali

**Harvest:** end of September

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation..

**Ageing:** 14 months in new barrique barrels, a combination of American and French oak.

**Alcohol:** 14.5% by vol.

**Acidity:** 5.6 g/l

**Serve:** at 16°C.

**Awards for the vintage 2017:**

DWWA - Bronze, IWC - Bronze

**Awards for the vintage 2018:**

DWWA - Gold





## TESTAMENT CORAL BABIĆ

Dry red wine with an aroma of ripe berries and Mediterranean aromatic herbs. The flavour is opulent, with lively acidity and mature tannins.

**Variety:** Babić

**Harvest:** mid-September

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** Initial ageing is for six months in used barrels, using a combination of French and American oak. The wine then undergoes six months of ageing in a bottle in the Adriatic Sea at a depth of 20 meters at a temperature of 10 °C resulting in mature tannins.

**Alcohol:** 13.5% by vol.

**Acidity:** 5.8 g/l

**Serve:** at 16°C

**Awards for the vintage 2017:**

DWWA - Silver, IWC - Bronze

## TESTAMENT CORAL POŠIP ZENIT

Dry yellow wine with an aroma of peach, lemon, ripe apple, dried apricot, baked quince, and a subtle hint of sweet oak spices. The flavour is complex, and fresh, with great minerality and delicate tannins.

**Variety:** Pošip

**Harvest:** mid-September

**Technology:** Skin contact for 21 days during fermentation using indigenous yeasts under temperature control at 15°C.

**Ageing:** Initial ageing is six months in new 500 L oak barrels. The wine then undergoes two hundred days of ageing in a bottle in the Adriatic Sea at a depth of 20 meters at a temperature of 10 °C.

**Alcohol:** 13% by vol.

**Acidity:** 6 g/l

**Serve:** at 14°C

**Awards for the vintage 2018:**

DWWA - Silver, DWWA - Bronze, IWC - Bronze





## TESTAMENT PROŠEK

Red dessert wine with an aroma of prune, ripe cherries, dark chocolate, and Mediterranean aromatic herbs. The flavour is complex, sweet, and rounded with lively acidity and silky tannins.

**Variety:** Babić

**Harvest:** mid-November 2018 (after 60 days of drying on the vine)

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** 24 months in new 500L barrique barrels, a combination of American and French oak.

**Alcohol:** 14% by vol.

**Residual sugar:** 100 g/l

**Acidity:** 5.5 g/l

**Serve:** at 12°C.

**Awards for the vintage 2018:**

DWWA - Silver, IWC - Silver

DWWA - Bronze, IWC - Bronze

DWWA - Silver

## TESTAMENT OPOLO

Dry rosé wine with an aroma of vineyard-grown peaches and wildflowers. The flavour matches the aroma; it is well-balanced, medium-bodied and fresh.

**Variety:** Babić

**Harvest:** the end of August

**Technology:** After hand harvest and selection, grapes are destemmed and gently crushed. This is followed by two-hour skin contact and only free run juice has been taken for fermentation.

**Alcohol:** 12% by vol.

**Acidity:** 5.9 g/l

**Serve:** at 10°C.

**Awards for the vintage 2023:**

Concours Mondial de Bruxelles - Gold





## TESTAMENT POŠIP

Dry white wine with an aroma of stone fruit, pear, lemon, and Mediterranean aromatic herbs. The flavour matches the aroma, it is fruity, and mineral with a fresh and delicious finish.

**Variety:** Pošip

**Harvest:** mid-August

**Technology:** Fast processing. Three weeks of temperature controlled fermentation. Lees stirred for two months. Fermentation was done both with indigenous and inoculated yeasts.

**Alcohol:** 13% by vol.

**Acidity:** 5.6 g/l

**Serve:** at 12°C.

**Awards for recent vintages:**

Vintage 2024: IWC - Silver

Vintage 2023: DWWA - Bronze

Vintage 2022: DWWA - Bronze, IWC - Bronze

Vintage 2021: DWWA - Silver, IWC - Bronze

Vintage 2019: DWWA - Gold, IWC - Silver

## TESTAMENT DEBIT

Dry white wine with an aroma of stone fruit, apple, orange flowers, and Mediterranean aromatic herbs. The flavour is intensively mineral and fresh, with a medium body and structure.

**Variety:** Debit

**Harvest:** the beginning of October

**Technology:** Fast processing. Four weeks of temperature controlled fermentation. Lees stirred for two months.

**Alcohol:** 13% by vol.

**Acidity:** 5.8 g/l

**Serve:** at 12°C



# TESTAMENT BABIĆ

Dry ruby-colored red wine with an aroma of red fruit, cherries, chocolate, and spices with underlying fresh herbal notes. The flavour is opulent with a mighty structure, moderate acidity, and mature tannins.

**Variety:** Babić

**Harvest:** mid-September

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** six months in used barrique barrels, using a combination of American and French oak

**Alcohol:** 13.5% by vol.

**Acidity:** 5.8 g/l

**Serve:** at 16°C.

#### Awards for the recent vintage:

Vintage 2017: DWWA - Silver, IWC - Bronze



# THE DALMATIAN DOG / MALIT BABIĆ

Dry ruby-colored red wine with an aroma of Maraska sour cherry, raspberry, and a hint of Mediterranean aromatic herbs. The flavour is fruity, medium-bodied, and fresh with soft tannins.

**Variety:** Babić

**Harvest:** mid-September

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** stainless steel

**Alcohol:** 13.5% by vol.

**Acidity:** 6.1 g/l

**Serve:** at 16°C.

#### Awards for recent vintages:

Vintage 2018: DWWA - Bronze

Vintage 2016: DWWA - Gold, IWC - Silver





## THE DALMATIAN DOG PLAVAC MALI

Dry, garnet-colored red wine. It has an aroma of dark cherry and plum with hints of tea, clover, and rosehip. The flavour is fruity, with a medium body and lively acidity balanced by soft tannins at the end of the palate.

**Variety:** Plavac Mali

**Harvest:** mid-September

**Technology:** Fermentation, which lasted for two weeks with ten days of skin contact, was followed by malolactic fermentation.

**Ageing:** stainless steel

**Alcohol:** 12,5% by vol.

**Acidity:** 5,2 g/l

**Serve:** at 16°C.

## TESTAMENT OLIVE OIL SELECTION

Extra virgin olive oil obtained by the cold pressing method of selected, hand-picked olives of the Oblica variety. Produced in complete compliance with the principles of ecological production. It has the aroma of freshly mown grass, green olive fruit. The taste is an ideal balance of spiciness, bitterness and fruitiness.

**Awards for recent vintages:**

Vintage 2024: NYIOOC - Gold

Vintage 2022: NYIOOC - Silver

Vintage 2021: NYIOOC - Silver





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TASTINGS BOOKING

[tasting@testament-winery.com](mailto:tasting@testament-winery.com)

+385 99 547 5005

[www.testament-winery.com](http://www.testament-winery.com)

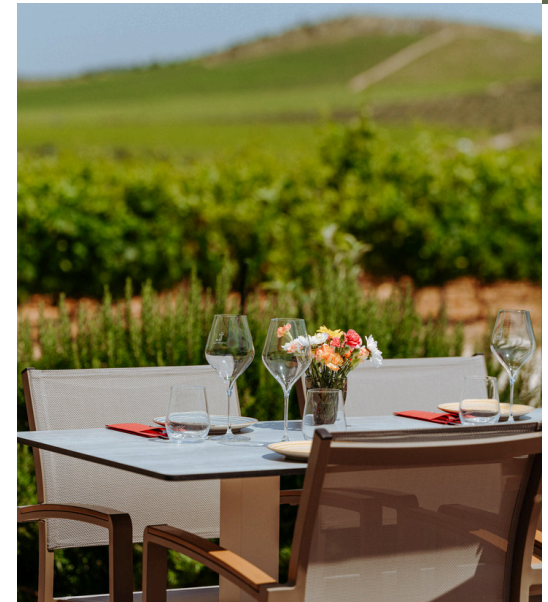
# t. TESTAMENT WINERY



Experience Testament wines in our tasting facility nestled among organic vineyards, just outside the village of Jadrtovac near Šibenik.



Immerse yourself into the stunning landscape of our vineyards, where karst soil meets Dalmatian sunshine and sea breezes - the perfect natural setting for cultivating organic grapes and crafting exceptional wines.





## VINEYARDS

Our vines thrive on natural hillsides where constant breeze keeps them healthy. Rooted in limestone karst with minimal topsoil, these challenging conditions produce grapes of premium quality and concentration.



## ORGANIC PRODUCTION

Every bottle reflects our unique terroir. Organic wines, shaped by microclimate and soil, deliver rich, complex flavors you won't find anywhere else.



## Contact Us



+385 99 547 5005



tasting@testament-winery.com



www.testamentwinery.com



Stražnice 2, Jadrtovac  
22000 Šibenik, Croatia

## WINERY

Testament specializes in indigenous Croatian varieties, with a particular focus on Babić - a distinctive grape we've mastered across different winemaking styles. Join our expert winemakers to explore what makes Dalmatian wines so special.

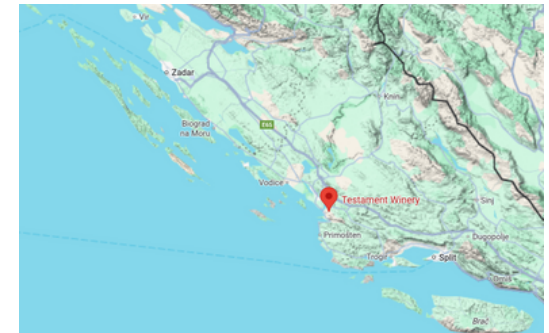
# WINE TASTINGS



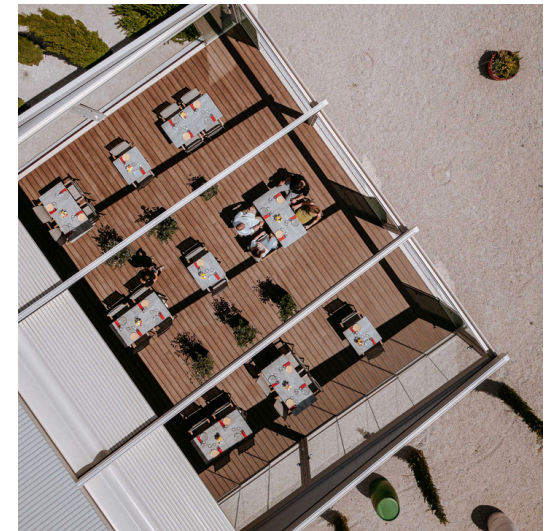
## EVENTS

Our tasting facility has hosted everything from intimate gatherings to mayor celebrations - lectures, workshops, photography sessions, live music, weddings, birthdays, car shows, cycling events and sporting gatherings.

Visit our vineyards and enjoy guided wine tastings paired with authentic local flavors.







Located just 10 km from Šibenik in the scenic Jadrtovac area, our estate spans 50 hectares of vineyards and 25 hectares of olive groves, with breathtaking views over Morinje Bay.



Our tasting facility sits at the heart of the vineyard. Whether you are planning intimate gathering or bringing a larger group - comfortably accommodating up to 60 guests for seated tastings or up to 80 guests for standing receptions.

## DANCE OF SUN AND STONE




16,00€ / person | 60-90 min

-  Testament Opolo
-  Testament Debit
-  Testament Pošip
-  Testament Babić



## ŠIBENIK RED SELECTION


22,00€ / person | 60-90 min

-  Testament Lasina
-  Testament Babić
-  Testament Tribidrag
-  Testament Plavac Mali



## FIVE SHADES OF POŠIP





24,00€ / person | 90 - 120 min

-  The Dalmatian Dog Pošip\*
-  Testament Pošip
-  Merga Victa Pošip\*
-  Merga Victa Sur Lie Pošip\*
-  Testament Zenit Pošip



## PETIT PREMIUM






27,00€ / person | 60-90 min

-  Opolo Babić Brut Nature
-  Testament Debit/Maraština
-  Testament Lasina
-  Testament Tribidrag



## FIVE SHADES OF BABIĆ






24,00€ / person | 90 - 120 min

-  Opolo Babić Brut Nature
-  Testament Opolo
-  The Dalmatian Dog Babić
-  Testament Babić
-  Testament Prošek



## GRAND PREMIUM

34,00€ / person | 120 min

-  Opolo Babić Brut Nature
-  Testament Debit/Maraština
-  Testament Pošip Zenit
-  Testament Tribidrag
-  Testament Plavac Mali
-  Testament Prošek











## ŠIBENIK WHITE SELECTION

22,00€ / person | 60-90 min

-  Testament Debit
-  Testament Pošip
-  Testament Debit/Maraština
-  Testament Pošip Zenit



### LEGEND



-  Organically produced wine
-  Opolo (rose) sparkling wine
-  Opolo (rose) wine from a stainless steel tank
-  White wine from a stainless steel tank
-  White wine aged in a wooden barrel
-  Red wine from a stainless steel tank
-  Red wine aged in a wooden barrel
-  Sweet dessert wine aged in a wooden barrel
- \* Black Island Winery / Merga Victa wines - Korčula (Smokvica)



# LOCAL SNACKS

## CHEESE SELECTION





12,00€ / person

- Cow, goat and sheep cheeses 
- Homemade spreads 
- Testament extra virgin olive oil and bread



## TASTE OF DALMATIA

15,00€ / person

- Prosciutto, pancetta and dry cured sausage
- Cow, goat and sheep cheese 
- Homemade spreads   
- Testament extra virgin olive oil and bread



### ALLERGENS

-  wheat
-  milk
-  sesame
-  barley
-  soy
-  fish

Tax is included in the price.