



ESPLANADE ZAGREB
LUXURY HOTEL



Esplanade Zagreb Hotel with partners, **Miva Wine Gallery** and **Kozlović Winery**, is delighted to announce the **Wine & Gourmet Gala Dinner** to be held **on Thursday, April 21st at Zinfandel's Restaurant**

Kozlović Wine & Gourmet Gala Dinner

The famous and respected Istrian winemaker, **Gianfranco Kozlović**, one of the pioneers of the Istrian wine revolution and recipient of numerous awards for winery excellence will present guests with his famous quality wines at the **Wine & Gourmet Gala Dinner** at the **Esplanade** perfectly accompanied with tasty and carefully selected delicacies crafted by **chef, Ana Grgić**. This special occasion will equally be a **unique opportunity** the winery to **showcase** some of its **premium labels for the first time**.

At the traditional winery **Gala Dinner** at **Zinfandel's Restaurant**, on Thursday, **April 21st**, the Kozlović Winery will present the new vintage of its well-known variety of fresh wine - **Valle, Malvasia and Violetta Rose** all from 2015. For the first time, guests will be able to taste a red blend of Merlot, Cabernet Sauvignon and Teran - **Santa Lucia Noir, 2012** and **Sorbus** - a dessert wine made from dried grapes of the Momjan Muscat, also from the **2012** harvest, which already prior to launching had received numerous awards and praise. Featured among the wine list, which pairs superbly with the delicious sequences by **chef, Ana Grgić**, is a mellow Malvasia named **Santa Lucia** from **2013**, however, this evening is become a true gourmet journey through the fascinating flavours of Istria and the selection of indigenous and international varieties of premium labels of the Kozlović Winery.

The evening warmly starts at 20:00 with a **welcome reception** at the Esplanade 1925 Lounge & Cocktail Bar along with delicious snacks. Here the opening of the first wine bottles of **Valle 2015** will be celebrated, grasping a blend of two varieties - Istrian Malvasia and Sauvignon Blanc. The evening continues in the charming atmosphere of Zinfandel's Restaurant where guests will enjoy premiere **wine tasting of the Kozlović Winery and fabulous gourmet creations of chef, Ana Grgić**.

The menu comprises of **lightly grilled prawns** served with lardo, sprout salad and cream of asparagus, followed by **smoked quail breast** with cream of blue potatoes served with praline of goose liver. Next follows an appealing **mousse of brie cheese** with jelly, beetroot carpaccio and powder and olive oil. **Veal cheeks** in thick truffle sauce with cream and chips from Jerusalem artichoke will perfectly round off the evening, and for the very end **cannolo marzipan** with dark chocolate cream and almond mousse that perfectly goes together with the aromatic **Sorbus** from 2012.

"It wasn't a real challenge to find inspiration for menu courses - each of these wines which guests will be able to try has its own unique, luxurious note and I quickly found the right ingredients and ideal taste that perfectly complements the wine story of the Kozlović family. I believe that guests will really enjoy these spring combinations, tastes, flavours and colours of the beautiful Istria."
commented **Ana Grgić, executive chef at the Esplanade Hotel**.

Zinfandel's
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M I V A
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The dinner is priced at **495 kn per person** and includes a welcome reception, a feast of five-courses, consummation of six different wine labels from the Kozlović Winery, tea and coffee after the meal along with conversation with our guest winemaker and chef. Seats are limited. Reservations are accepted via tel: 01 45 666 44 or email: zinfandels@esplanade.hr.

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More about Zinfandel's Restaurant

The unique atmosphere of Zinfandel's Restaurant and cuisine combines superb local ingredients and flavours from across the globe to guarantee a gastronomic delight in the heart of the city. The Esplanade's tradition of top gastronomy, the selection and combination of flavours hand-picked by chef, Ana Grgić, brings freshness and creativity, connecting Zagreb with the Mediterranean and continental Europe. The restaurant's offer includes a list of carefully selected wines by the Croatia's first sommelier, Ivan Šneler along with superb and imaginative desserts and excellent pastries.

More about the Kozlović Winery

The philosophy of the Kozlović family is based on community that has continued over generations. Working towards a common goal with a lot of effort and diligence and in an effort to push the boundaries and conquer new horizons in the world of wine, above all guarantees the promise of quality to the family name. In doing so from generation to generation, they create wines that foster the expression and character of the indigenous local varieties, and constantly striving for excellence in the manufacturing processes and wine expertise, we unite the past, present and future.

They cultivate indigenous Istrian varieties - Malvasia, Momjan Muscat, Muscat Rose and Teran and international varieties of Sauvignon Blanc, Cabernet Sauvignon and Merlot. Kozlović wine has won **multiple awards and medals at the Decanter World Wine Awards and International Wine Challenge, together with numerous national awards.**

More about the MIVA Wine Gallery

MIVA Wine Gallery specializes in trade premium wines, champagnes, spirits and Riedel wine glasses. Miva Ltd. directly cooperates with a large number of Croatian wine producers and is the exclusive distributor of Moët & Chandon, Dom Pérignon, Veuve Clicquot, Ruinart, Hennessy and many other world-class beverages.

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Partners:



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