

Créat de
RADACINI

A P A R T É

Before it became known as Bastardo Magaraciski, the variety was identified as No. 217 during the breeding programme that led to its creation. A cross between Bastardo and Saperavi, it is the result of years of research, patience and a desire to create something truly new.

Project 217 preserves the story of this journey and celebrates how an idea evolved into a new grape variety. The illustration reflects the creative process and pioneering spirit behind its creation.



BASTARDO MAGARACISKI DRY VINTAGE: 2023



VARIETY:
Bastardo Magaraciski



APPELATION:
Cimislia (South)



AGEING:
At least 12 month in French oak



APPEREANCE:
Deep ruby red with violet hues



NOSE:
Expressive, with notes of wild berries, black cherries and ripe plums, complemented by elegant sweet spice and well-integrated oak.



PALATE:
Rich, with a well-defined structure. Barrel ageing adds complexity, leading to a long, balanced finish with lingering notes of ripe fruit and spice.



FOOD PAIRING:
Perfect with semi-aged cheeses, gourmet burgers, artisanal pizza, grilled beef and duck breast.



AWARDS:
Gold medal, Berliner Wine Trophy 2026

