

Adriatic Shell

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Ideal conditions for aging wines are stable temperature, quiet environment and no direct contact with the sunlight. So, the wine can be undisturbed and relaxed, able to develop its aromas and flavours. Well, on a shell farm on the island Pag in Croatia they found all of those ideal conditions - underwater! Yes, the Coral Wine Project is the first and the “coolest” underwater wine cellar where wineries all over Europe can age their wines under the crystal blue sea in the Adriatic. The Coral Wine Project started four years ago. Wines are aged under the sea, at the shell farm on the island Pag. This project is a cooperative between the Adriatic Shell company and winemakers from all over Europe. Marko Dušević, founder of the project, says he won't stop at sinking only wines. The plan is to see what other types of alcoholic beverages can gain from the stable temperature, atmospheric influence, and tranquillity found under the sea. In the future, he will also sink craft beer, gins, whiskey and other types of beverages.

Overview

Country:Croatia

Accessibility / Transportation

✓ Useful Links <https://www.thewineandmore.com/stories/underwater-wine-cellar/> □ <https://www.the>

