

CABERNET SAUVIGNON Quercus

Colour, aroma and taste

Colour: classic ruby red with a light purple hue

Aroma: Typical varietal aromas, reminiscent of blackcurrant, green pepper, cedar tree and mint.

Taste: Fresh but extremely pleasant, smooth and easy to drink with an interesting tannicity - a wine with a remarkably agreeable aftertaste.

The sommelier recommends

Food pairing: Beef steak, minestrone, medium mature cheese, venison. Decided tastes for a wine with personality.

Ageing potential: best when fresh, but kept in a dark place up to 5 years

Serving temperature: 12-14 °C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, S

Form of vineyards: terraced

Altitude: 100 - 300 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 30 years

Soil type: clay and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Cabernet Sauvignon

Harvesting: exclusively handpicked grapes

Vinification: 8 - 10 days at 25 - 28°C

Fermentation: 30% in big oak barrels; 70% in stainless steel

Maturing: 30% in big oak barrels for 12 months (Sur Lie); 70% in stainless steel

Malolactic fermentation: partial

Awards

Year and the name of the evaluation	Vintage	Award
2020 Slovenija Vino Gornja Radgona	2019	Gold Medal
2016 Galicja Vitis - Poland	2015	Gold Medal
2018 Galicja Vitis- Poland	2016	Gold Medal



Parameters

Vintage: 2019

Alcohol by volume: 13 % vol

Acids: 5,16 g/l

pH: 3,68

Residual sugar: 4,0 g/l