

MERLOT Quercus

Colour, aroma and taste

Colour: ruby red

Aroma: reminiscent of ripe cherries, raspberries, mulberries and blackberries as well as mediterranean spices.

Taste: Smooth, medium-bodied with pleasant sweet tannins.

The sommelier recommends

Food pairing: Give it a try with pasta in tomato sauce of various kinds, red meat and even pizza!

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

Serving temperature: 14-16 °C.

Production method

Origin

Wine growing area: Brda

Position: SW, S, E

Form of vineyards: terraced

Altitude: 80 - 150 m

training system: single Guyot

Spacing: 5,000 vines/ha

Age of vineyards: 10 - 25 years

Soil type: loam

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

Grapes

Variety: 100% Merlot

Harvesting: exclusively handpicked grapes

Vinification

8-10 days at 25 - 28°C

Fermentation

70% in stainless steel

30% in big oak barrels

Maturing

30% in big oak barrels for 6 months (Sur Lie)

70% in stainless steel

Malolactic fermentation: partial

Awards

Year and the name of the evaluation

2020 Vino Ljubljana Gornja Radgona

2017 Galicja Vitis Poland

2017 Vino Slovenija Gornja Radgona (Slovenia)

VintageAward

2018 Silver Medal

2015 Gold Medal

2015 Silver Medal



Parameters

Vintage: 2019

Alcohol by volume: 13,5 % vol

Acids: 4,54

pH: 3,77

Residual sugar: 3,5 g/l