

Krasno Orange

Colour, aroma and taste

Colour: light copper with amber shades

Aroma: quince, ripe pear, baked “pituralka” pear from Brda, hints of thyme

Taste: Distinct minerality, citrus, and thyme. Gentle and sweet tannins with long, fresh, and lasting aftertaste rounded with roasted almonds.

The sommelier recommends

Food pairing: Spiced oven-baked fish and chicken, Asian food, excellent with roasted chestnuts.

Aging potential: from 5 to 10 years

Temperature of serving: 12 - 14°C

Production method

Origin:

Wine growing area: Brda

Location of vineyards: SE, S, SW

Form of vineyards: terraced

Altitude: 120-250 m

Vine training: single Guyot

Spacing: 4,000 vines/ha

Age of vineyards: 15-30 years

Soil type: marl

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

Grapes:

Variety: Rebula, Sauvignonasse, Malvasia

Harvesting: exclusively handpicked grapes

Fermentation: Each variety was fermented separately: Rebula with grape skins in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 1 month.

Maturing: Rebula in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 12 months.

Malolactic fermentation: 100% for Rebula, partial for Sauvignonasse and Malvasia.

To find out more about Sustainable production at Klet Brda click [HERE](#).

Parameters

Vintage: 2018

Alcohol by volume: 13 % vol

Acids: 5,18

pH: 3,47

Residual sugar: 4,3 g/l

