

A+ red

Full-bodied, structured, complex.

Colour, aroma and taste

Colour: Dark ruby red with purple hues and pomegranate red on the edge.

Aroma: Reminiscent of ripe candied oranges, sour cherry and plum jam, the herbal nature of peppermint, black pepper and mediterranean spices. Finishing with the aroma of vanilla, cacao, dark chocolate and toasted dark bread crust.

Taste: Full, sweet, balanced. Long and noble ending with a velvety finish.

The sommelier recommends

Food pairing: Venison, medallions in plum sauce.

Temperature of serving: 16-18°C

Aging potential: 10 years or more



Production method

Origin

Wine growing area: Brda

Form of vineyards: terraced, included in the system of integrated production, grassed

Vine training: single Guyot

Altitude: 80-200 m

Spacing: 4000 - 5,000 vines /ha

Yield per hectare:

Merlot 1.0-1.5 kg/vine

Cabernet sauvignon 1.0 - 1.5 kg/vine

Cabernet franc 1.0 kg/vine

Age of vineyards: 10-30 years

Soil type: light - marl, sandstone, clay

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

Grapes

Merlot 50%, Cabernet sauvignon 40%, Cabernet franc 10%

Harvesting: exclusively handpicked grapes, grapes are gathered in wooden crates

Method of production: Each sort is produced separately. Long maceration at temperature 25 - 28 °C was done. The Merlot was macerated for 15 days, the Cabernet sauvignon for 18 days and the Cabernet franc for 13 days. After the maceration, the musts were decanted separately in French barriques. They matured 12-month in contact with lees separated weekly followed. Maturation was carried out separately for each sort in French barriques - medium toasted for 15 months (Cabernet sauvignon in new barriques, Cabernet franc in one-year old barriques, Merlot: 50% in new barriques, 50% one-year old barriques). Maturation in bottles: min. 3 months

Parameters

Vintage: 2015

Alcohol by volume: 14,5 % vol

Acids: 4,54 g/l

pH: 3,71

Residual sugar: 3,8 g/l