

CABERNET SAUVIGNON Bagueri

Full-bodied and elegant at the same time with a touch of mint and oak.

Colour, aroma and taste

Colour: deep ruby red with a purple reflection

Aroma: a distinct aroma of blackcurrant, plum marmelade, cocoa, chocolate and mint

Taste: velvety and rich, its sweet tanins create with the aroma of vanilla an extremely harmonious and complex wine

The sommelier recommends

Food pairing: beefsteak in pepper sauce, florentine steak, venison

Aging potential: up to 10 years

Serving temperature: 16-18°C



Production method

Origin

Wine growing area: Brda

Position: SW, SE

Form of vineyards: terraced

Altitude: 100 - 350 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

10 - 15 days at T= 25 - 28°C

Fermentation: 80% in French and American barriques

20% in large oak barrels

Maturing: 80% in French and American barriques, 24 months »sur lie«

20% in large oak barrels

MLF: complete

Awards

Year and the name of the evaluation

2017 Concours Mondial Bruxelles
2017 Galicja Vitis, Poland
2017 Vino Ljubljana -Slovenia
2017 Vino Slovenija Gornja Radgona - Slovenia
2018 Concours Mondial Bruxelles
2018 Vino Ljubljana

Vintage Award

2013 Gold Medal
2013 Gold Medal
2013 Gold Medal
2013 Silver medal
2013 Silver medal
2013 Gold medal

Parameters

Vintage: 2013

Alcohol by volume: 14 % vol

Acids: 4,75 g/l

pH: 3,66

Residual sugar: 4,5 g/l