

MERLOT Bagueri

Spicy but silky and all-round - from forest fruit to rich dark chocolate. (image)

Colour, aroma and taste

Colour: dark velvety ruby red

Aroma: an outstanding aroma of blackcurrant, plum marmelade, cocoa, chocolate and mint

Taste: soft mouthfeel, delightfull notes of ripe berries and plum, followed by the characteristic dark chocolate aftertaste. A solid structure with an agreeable freshness. A pleasantly long and warm finish.

The sommelier recommends

Food pairing: Venison, red meat in all forms (roast or grilled, dried meat), mature, slightly spicy sheep milk's cheese, dark chocolate

Aging potential: up to 10 years

Serving temperature: 16-18 °C.



Production method

Origin

Wine growing area: Brda
Position: SW, SE
Vineyard shape: terraced
Altitude: 80 - 350 m
Vine training: single Guyot
Spacing: 5,000 vines/ha
Age of vineyards: 10 - 25 years
Soil type: clay
Climate: sub-Mediterranean, a mixture of warm sea air and the influence of cold Alpine winds

Grapes

Variety: 100 % Merlot
Harvesting: exclusively handpicked grapes

Vinification

10 - 15 days at T= 25 - 28 °C

Fermentation

100% in French and American barriques

Maturation

100 % in French and American barriques, 24 months »sur lie«
Malolactic fermentation (MLF): 100%

Awards

Year and the name of the evaluation

2020 Vino Ljubljana Gornja Radgona
2019 Concours Mondial de Bruxelles
2019 Decanter World Wine Awards
2019 Galicja Vitis - Poland

Vintage Award

2016 Gold medal
2015 Grand gold medal
2015 Bronze medal
2015 Gold medal

Parameters

Vintage: 2015
Alcohol by volume: 14,5 % vol
Acids: 4,88 g/l

pH: 3,60
Residual sugar: 3,0 g/l