

## KRASNO Red blend

**Soft, fruity and solid-bodied. A subtly built red blend.**

### **Colour, aroma and taste**

**Colour:** ruby red colour with a purple hue

**Aroma:** Evoking bramble and red cherries followed by a grassy note

**Taste:** medium-bodied, boasts a gentle texture and a quite long finish

### **The sommelier recommends**

**Food pairing:** Perfectly complements steaks both grilled and with sauce, venison, fiorentine steak and medium mature cheeses.

**Aging potential:** up to 4 years

**Serving temperature:** 14-16°C



### **Production method**

#### **Origin:**

Wine growing area: Brda

Sites: SW, W, E

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4000 - 5000 vines/ha

Vineyard aged: 10 - 30 years

Type of soil: marl

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

#### **Grapes**

Variety: Cabernet franc (40%), Cabernet sauvignon (30%), Merlot (30%)

**Harvesting:** exclusively handpicked grapes

**Fermentation** 100% stainless steel

**Maceration** All the varieties are macerated separately.

**Maturing:** in big wooden barrels (60 HL) for 12 months.

**Malolactic fermentation:** in all 3 varieties

### **Awards**

#### **Year and the name of the evaluation**

2016 Vino Ljubljana - Slovenia

2016 Vino Slovenija Gornja Radgona - Slovenia

#### **VintageAward**

2014 Silver Medal

2014 Silver Medal

### **Parameters**

Vintage: 2018

Alcohol by volume: 13% vol

Acids: 4,28 g/l

pH: 3,76

Residual sugar: 3,0 g/l