

## CABERNET SAUVIGNON Quercus

Charming, rich and structured. (image)

### Colour, aroma and taste

**Colour:** classic ruby red with a light purple hue

**Aroma:** Typical varietal aromas, reminiscent of blackcurrant, green pepper, cedar tree and mint.

**Taste:** Fresh but extremely pleasant, smooth and easy to drink with an interesting tannicity - a wine with a remarkably agreeable aftertaste.

### The sommelier recommends

**Food pairing:** Beef steak, minestrone, medium mature cheese, venison. Decided tastes for a wine with personality.

**Ageing potential:** best when fresh, but kept in a dark place up to 5 years

**Serving temperature:** 12-14 °C

### Production method

#### **Origin**

Wine growing area: Brda  
Position of vineyards: SW, S  
Form of vineyards: terraced  
Altitude: 100 - 300 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: 8 - 10 days at 25 - 28°C  
Fermentation: 30% in big oak barrels; 70% in stainless steel  
Maturing: 30% in big oak barrels for 12 months (Sur Lie); 70% in stainless steel  
Malolactic fermentation: partial

### Awards

Year and the name of the evaluation		Vintage	Award
2020	Slovenija Vino Gornja Radgona	2019	Gold Medal
2016	Galicja Vitis - Poland	2015	Gold Medal
2018	Galicja Vitis- Poland	2016	Gold Medal

### Parameters

Vintage: 2018



Alcohol by volume: 13 % vol  
Acids: 4,67 g/l  
pH: 3,75  
Residual sugar: 4,8 g/l