

## MERLOT Quercus

Smooth, juicy and velvety. (image)

### Colour, aroma and taste

**Colour:** ruby red

**Aroma:** reminiscent of ripe cherries, raspberries, mulberries and blackberries as well as mediterranean spices.

**Taste:** Smooth, medium-bodied with pleasant sweet tannins.

### The sommelier recommends

**Food pairing:** Give it a try with pasta in tomato sauce of various kinds, red meat and even pizza!

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

**Serving temperature:** 14-16 °C.

### Production method

#### **Origin**

Wine growing area: Brda

Position: SW, S, E

Form of vineyards: terraced

Altitude: 80 - 150 m

training system: single Guyot

Spacing: 5,000 vines/ha

Age of vineyards: 10 - 25 years

Soil type: loam

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

#### **Grapes**

Variety: 100% Merlot

Harvesting: exclusively handpicked grapes

#### **Vinification**

8-10 days at 25 - 28°C

#### **Fermentation**

70% in stainless steel

30% in big oak barrels

#### **Maturing**

30% in big oak barrels for 6 months (Sur Lie)

70% in stainless steel

Malolactic fermentation: partial

### Awards

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

2020 Vino Ljubljana Gornja Radgona

2017 Galicja Vitis Poland

2017 Vino Slovenija Gornja Radgona (Slovenia)

#### **VintageAward**

2018 Silver Medal

2015 Gold Medal

2015 Silver Medal



## ***Parameters***

Vintage: 2018

Alcohol by volume: 13,5 % vol

Acids: 4,0

pH: 3,75

Residual sugar: 4,2 g/l