

Štorija red

Quality wine with protected geographical denomination Goriška brda Varieties: 50 % Merlot, 30 % Cabernet sauvignon, 20 % Cabernet franc

Colour, aroma and taste

Colour: ruby red

Aroma: fruity, aromatic, rich and reminiscent of blackcurrant and raspberry

Taste: Fresh, fruity and smooth mouthfeel.

The sommelier recommends

Food pairing: A perfect match for meat dishes and cheese.

Serving temperature: 14-16°C.

Aging potential: Within a few days after opening. Not meant for aging.

Production method

Origin:

Wine growing area: Brda

Site: SW, E

Vineyard shape: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4000 - 5000 vines/ ha

Vineyards aged: 10 - 30 years

Type of soil: marlstone

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

Grapes

Variety: 50% Merlot, 30 % Cabernet sauvignon, 20 % Cabernet franc.

Harvesting: exclusively handpicked grapes

Maceration

The varieties are macerated separately

Fermentation

100 % in stainless steel containers

Maturing

100% in stainless steel containers

Parameters

Vintage: 2014

Alcohol by volume: 13 % vol

Acids: 4,83

pH: 3,52

Residual sugar: 2,5 g/

