

Quercus red selection - Bag in Box

Red blend with a full body and a soft palate ... and, above all, TO GO

Colour, aroma and taste

Colour: ruby red with purple reflections

Aroma: sweet cherry jam and ripe red fruit

Taste: soft, full-bodied with a long finish and a dark-chocolate aftertaste

The sommelier recommends

Food pairing: red meat, especially beef steaks

Serving temperature: 14 - 16 °C

Aging potential: up to 3 years

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, sandstone

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

Grapes

Variety: Cabernet Sauvignon, Merlot, Cabernet franc

Harvesting: exclusively handpicked grapes

Fermentation 100 % stainless steel

Maceration All the varieties are macerated separately.

Maturing: stainless steel, in large wooden barrels (60 HL) for 6 months

Parameters

Vintage: 2017

Alcohol by volume: 13,5 % vol

Acids: 5,02 g/l

pH: 3,65

Residual sugar: 3 g/l

