



# A+ PLUS

*Special selection*

RED - RDEČE

## TECHNICAL SPECIFICATIONS



VINTAGE:  
2018

ALCOHOL:  
13,5 VOL. %

TOTAL ACIDITY:  
5.06 G/L

PH:  
3.68

RESIDUAL SUGAR:  
DRY

VARIETIES:  
merlot, cabernet sauvignon,  
cabernet franc

### OUR SOMMELIER RECOMMENDS

Serve cooled at 18 °C.

It pairs perfectly with game or  
pork loin in prune sauce.

The ageing potential of A plus  
Red is at least 20 years or more.

The Brda climate is a combination of fresh winds from the Alps and warm Mediterranean air, producing wines with a broad spectrum of aromas. However, the hallmark of the wines produced in this region is their minerality, which is due to the typical marly soil in which the grapevines grow.

### VINEYARDS

Grass-covered vineyards are grown on steep terraced slopes where most of the work is done by hand. The grapevines are planted on the best sunlit sites and trained mostly according to the single Guyot system. All the vineyards are 10 to 50 years old and included in integrated farm management systems.

Merlot vineyards are located in the villages of Kozana and Cerovo at 80 to 150 metres above sea level. The soil is composed of marl and loam and the planting density is 5,000 vines per hectare. Each vine produces 1.5 kilograms of grapes, harvested only by hand in October.

Cabernet Sauvignon vineyards are located in the villages of Medana and Višnjevik at 100 to 250 metres above sea level. The soil is composed of marl and loam and the planting density is between 4,000 to 5,000 vines per hectare. Each vine produces 1.5 kilograms of grapes, harvested only by hand in October.

Cabernet Franc vineyards are located in the villages of Medana, Dobrovo and Kozana at 80 to 160 metres above sea level. The soil is composed of marl, sandstone and loam and the planting density is 4,000 vines per hectare. Each vine produces 1 kilogram of grapes, harvested only by hand in October.

### PRODUCTION

The blend is produced only when the vintage is exceptional. Each grape variety is processed separately. Long macerations take place at a temperature of 25–28°C: Merlot macerates for 15 days, Cabernet Sauvignon 18 days and Cabernet Franc 13 days. After maceration and fermentation, the wines are transferred to French barriques: Cabernet Sauvignon to new barrels and Cabernet Franc to one-year-old 350-litre barrels, while half of the Merlot is transferred to new and half to one-year-old barrels. The wines mature separately for 24 months, allowing for malolactic fermentation to be fully completed. Finally, the best barrels of each variety are selected and incorporated in a blend, which is left to age in 40-hectolitre barrels.

### WINE

This is a dark red ruby wine with violet reflections and a pomegranate rim. Its aroma recalls ripe candied oranges as well as sour cherry and plum jam. The wine has the herbal character of peppermint, black pepper and Mediterranean spices. Its aroma develops into a fusion of vanilla, cacao, dark chocolate and deeply coloured wholegrain bread crust. The mouthfeel is full, somewhat sweet and balanced. The aftertaste is long and sophisticated with a velvety finish.

  [www.debaguer.si](http://www.debaguer.si)

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