

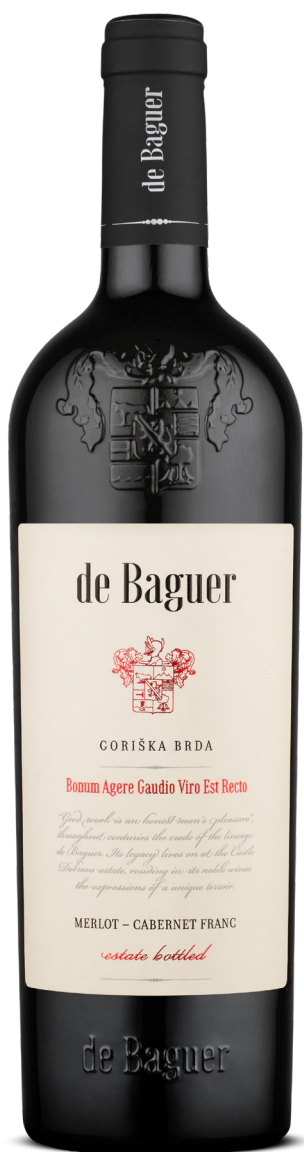


# de Baguer

Bonum Agere Gaudio Viro Est Recto

R E D - R D E Č E

## TECHNICAL SPECIFICATIONS



VINTAGE:  
2019

ALCOHOL:  
14.0 % VOL

TOTAL ACIDITY:  
5.24 G/L

PH:  
3.69

RESIDUAL SUGAR:  
DRY

VARIETIES:  
merlot,  
cabernet franc

## OUR SOMMELIER RECOMMENDS

Serve cooled at 14–16 °C. It is best paired with game, steaks with mushroom sauce, truffles and mature cheeses. The ageing potential of De Baguer Red is up to 20 years.

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 30 year old and included in integrated farm management systems.

Merlot is grown in the vineyards in the villages of Kozana, Cerovo, Neblo, Hruševlje, Višnjevik, Medana, Vipolže and Drnovk at 80 to 250 metres above sea level. The soil in these vineyards is sandy loam and the planting density is 2.000 vines per acre. Each vine produces up to 1.5 kilograms of grapes, harvested only by hand in October.

Cabernet Franc vineyards are located in the villages of Drnovk, Dobrovo and Cerovo at 80 to 250 metres above sea level. The soil is composed of marl, sandstone and loam and the planting density is 1.600 vines per acre. Each vine produces up to 1.2 kilograms of grapes, harvested only by hand in October.

## PRODUCTION

Each grape variety is processed separately. The maceration period is long and takes place in conical wooden vinificators at a temperature of 25–28 °C. After the maceration, Merlot is poured into new 225-litre barrique barrels and Cabernet Franc into new 350-litre barrels. The two wines are blended only after they have matured separately for 24 months. Further ageing takes place in stainless steel tanks.

## WINE

This is a dark red ruby wine with violet reflections. Its aroma is a blend of the fruity character of Merlot – mulberry, plum and red berries – and the herbal note of Cabernet Franc. The wine has a full and elegant body, its fruitiness intertwines with the herbal touch and the heat of green pepper. The chocolate and coffee aftertaste is there to linger.

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

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