

Cabernet Sauvignon

2010



Wine description

The traditional homeland of Cabernet Sauvignon is Bordeaux, but it is rarely used alone there. It is mostly blended with Merlot, to soften it. The variety also finds ideal conditions in California. The mild Mediterranean climate and mineral soils of Brda have also helped it develop. Ripe, healthy grapes produce a red wine of extraordinary character. The classic ruby colour, with its hint of violet, reveals a compelling nose of fresh blackcurrants, plums and other dark forest fruits. There is also a gentle herbal note. On the palate there is a wealth of different forest fruits, with raspberries and black cherries to the fore. The tannins are very soft. It is a fresh, but very pleasant, soft, drinkable wine, with a lovely finish.

With food

The wine is best enjoyed with red meat of all types, cooked however you like. It can also be served with simply prepared poultry, veal, pork, smoked meats, charcuterie, medium-aged cheeses, not-too-spicy vegetarian dishes and rice dishes.

Aging

Although the Cabernet Sauvignon is ready for immediate drinking, it can be left to age for up to six years when stored correctly. The fresh fruity aromas and fresh body will develop more elegant and refined notes over time.

- **Grape type:** cabernet sauvignon
- **Region:** Brda (Slovenia), Collio (Italy)
- **Vineyards:** Zegla, Rusic, Plešivo
- **Vineyards age:** 20 to 42 years
- **Vineyards altitude:** 150 to 250 m
- **Vineyards exposure:** south-west
- **Soil type:** marl, slate and sandstone (flysch)
- **Harvest:** by hand, late September, early October
- **Vinification:** traditional, fermentation and maceration on skins for 14 days in stainless steel tank
- **Maturation:** eight months, 70% in stainless steel tank, 30% in 225 l barrique
- **Maturation in bottle:** at least one month
- **Alcohol:** 13.0% vol
- **Total acidity:** 5.22 g/l
- **Bottle:** 750 ml
- **Bottling:** 10,000 bottles in August 2011
- **Serving temperature:** 18°C