

Cabernet Sauvignon

2018



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:** 28 to 50 years
- **Vineyards altitude:** 150 - 250 metres above sea level
- **Vineyards exposure:** south-west
- **Soil type:** marl, slate and sandstone (flysch)
- **Harvest:** by hand, at the end of September
- **Vinification:** classic (traditional), fermentation on grape skins with natural yeasts for 14 days in stainless steel tanks (fermenters).
- **Maturation:** eight months, 70 % in stainless steel tank, 30 % in 225 l oak barrels (barrique)
- **Maturation in bottle:** at least one month
- **Alcohol:** 13,0 % vol
- **Total acidity:** 5,6 g / l
- **Bottle:** 750 ml
- **Bottling:** 6.666 bottles in June 2019
- **Serving temperature:** 18 °C