

NEW! Merlot Cru Selection

2016



Wine description

Something new for all merlot lovers: selected old vineyards, gorgeous fruitness, lovely aromas, enviable elegance, extremely precision

With food

This excellent wine may be combined with dishes of modern haute cuisine as well as with the traditional ones. Serve it with a wide variety of meat dishes - venison and all types of red meat. It also goes great with mature, slightly spiced sheep milk cheese.

Aging

Even today the wine shows a wide variety of scent and an elegant structure of its body. With its maturing in the bottle the wine will only grow on softness and elegance. Therefore we can leave it ageing for fifteen years or longer.

Grape type: Merlot (100 %)

Region: Brda - Slovenia

Vineyards: Selected vineyards: Malno and Berič

Vineyards age: 20 - 25 years

Vineyards altitude: 150 - 250 meters above sea level

Vineyards exposure: south-west

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, end of September

Vinification:

Spontaneous Fermentation in contact with skins of berries (maceration) for 21 days in 5,000 Litre stainless steel tank (fermenter); Softly pressed with pneumatic pressure.

Maturation: 42 months in 225 Litre French oak barrels (barrique)

Maturation in bottle: at least 6 months

Alcohol: 14,5 % vol

Total acidity: 5,0 g / l

Bottle: 0,75 l

Bottling: 5.066 bottles 0,75 l, without cleaning and filtration. In the beginning of June 2020.

Serving temperature: 18 - 20 °C