

Teodor Rosso Cru Selection

2015



Wine description

Dark velvety red color, still solid and young. The mature and warm bouquet is a combination of several different aromas - dark berries, jams, tobacco and fresh leather. The first impression is sweet. The taste is rich, spicy and fruity: dark berries and plums. It has a strong structure and noticeable freshness. At the end you can recognize notes of dark chocolate, spices and leather. It develops and fades slowly.

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.

Ageing

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 (85 %), Cabernet Sauvignon (15 %)

Region: Brda - Slovenia

Vineyards: Plešivo (Cabernet Sauvignon) and Berič (Merlot)

Vineyards age: 30 - 52 years

Vineyards altitude: 150 - 250 meters above sea level

Vineyards exposure: south-east / south-west

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, separation of grapes according to different varieties - merlot at the end of September; cabernet sauvignon in the beginning of October

Vinification:

Separated according to varieties: Merlot and Cabernet Sauvignon.

Fermentation in contact with skins of berries (maceration) for 21 days in 5,000 Litre stainless steel tank (fermenter); without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: separated according to different varieties; 48 months in 225 Litre French oak barrels (barrique), up to 30 % new barrels. The wine is blended before bottling.

Maturation in bottle: at least 6 months

Alcohol: 14 % vol

Total acidity: 5,81 g / l

Bottle: 0,75 l

Bottling: 3.333 bottles 0,75 l, without cleaning and filtration. In March 2020.

Serving temperature: 18 - 20 °C