

Teodor Rosso Cru Selection

2013



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.

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 (85 %), Cabernet Sauvignon (15 %)
- **Region:** Brda - Slovenia
- **Vineyards:** Plešivo (Cabernet Sauvignon) and Berič (Merlot)
- **Vineyards age:** 28 - 50 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, beginning of October; cabernet sauvignon in the middle 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:** 14,5 % vol
- **Total acidity:** 5,0 g / l
- **Bottle:** 0,75 l, 1,5 l
- **Bottling:** 3.333 bottles 0,75 l, 200 bottles 1,5 l, without cleaning and filtration. In April 2018.
- **Serving temperature:** 18 - 20 °C