

Merlot Opoka Cru

2011



Wine description

The merlot variety was brought to Brda from Bordeaux. It has a velvety ruby red color. The aroma of mature plums and dark berries gradually develops into the warmth of jams, leather aromas and tobacco. The first impression is sweet. Its taste is soft, rich. A strong structure, with a nice freshness. Besides a long harmonious development, the wine possesses a long sunset.

With food

It's a great Merlot that can be served with dishes of modern high cuisine as well as with the traditional ones. It goes well with a wide variety of meat dishes like venison and all kinds of red meat (grilled, dry meat). This wine is excellent with matured, slightly spiced sheep milk cheeses.

Aging

Stored correctly, this wine can be aged fifteen years and even more.

Grape type: Merlot

Region: Brda - Slovenija

Vineyards: Plešivo

Vineyards age: 54 years

Vineyards altitude: 150 - 250 m

Vineyards exposure: south - east

Soil type: marl (opoka)

Harvest: hand-picked, selected grapes; in the beginning of October

Vinification:

fermentation in contact with skins of berries; up to 30% of grapes with peduncles (maceration) for 28 days in 6,500 Litre stainless steel tank (fermenter); without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: 48 months in 225 Litre oak barrels (barrique); up to 30 % new barrels

Maturation in bottle: at least 6 months

Alcohol: 14,5 % vol

Total acidity: 5,7 g / l

Bottle: 0,75 l, 1,5 l, 3 l, 6 l

Bottling: 2.682 bottles 0,75 l, 199 bottles 1,5 l, 30 bottles 3 l, 4 bottles 6 l, without cleaning and filtration. In March 2016.

Serving temperature: 18 - 20 °C