



CABERNET SAUVIGNON Brda Classic 2024

Grape type: Cabernet Sauvignon

Region: Brda (Slovenia), Collio (Italy)

Vineyards: Zegla, Rusic, Plešivo

Vineyards age: 33 to 55 years

Vineyards altitude: 150 - 250 meters 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 old oak barrels (barrique)

Alcohol: 12,5 % vol **Total acidity:** 5,63 g / l

Residual sugar: Dry **Bottle:** 0,75 l

Aging potential: 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.

Wine description: Light pink-red and almost translucent. It is all about showcasing youthful fruitiness with masses of summer berry, red cherry and blackcurrant aromas. The palate is light, bright and fruity. A whistle-clean, easy-drinking interpretation of an often-tannic grape.

Food matching ideas: The wine is best enjoyed with red meat of all types, cooked however you like. It can also be served with prepared poultry, veal, pork, smoked meats, charcuterie, medium-aged cheeses, not-too-spicy vegetarian dishes, and rice dishes.

Serving temperature: 18 °C

