



MERLOT Opoka Trobno Cru 2018

Grape type: Merlot

Region: Brda - Slovenia

Vineyards: Trobno Cru (Plešivo - Slovenia)

Vineyards age: 37 years

Vineyards altitude: 130 m

Vineyards exposure: southeast

Viticulture: Organic / Biodynamic

Soil type: marl (Opoka)

Harvest: hand-picked carefully selected bunches; at the beginning of October

Vinification: Fermentation starts spontaneously (30% whole bunch of grapes and 70% destemming grapes) for 28 days in 5.000-litre stainless steel tanks (fermenter); it is softly pressed with pneumatic pressure.

Maturation: 48 months in 225 Litre oak barrels, up to 30% new barrels

Bottling: 5.066 bottles 0,75 l, without cleaning and filtration in May 2023

Maturation in a bottle: at least four months

Alcohol: 14,5 % vol **Total acidity:** 5,5 g / l

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

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

Wine description: This is the same clone of Merlot as grown at Pétrus in Bordeaux, with long, loose bunches and small berries. It's bright, translucent, and still youthful in the glass. The bouquet shows excellent fruit purity of blackberry, cherry, and bilberry notes with a delicate hint of vanilla and cloves. The palate is vivid with lovely purity, recalling wild blueberry, black mulberry, and plum with fine vanilla oak and a touch of violet. Its structure is rounded and velvety, with vibrant acidity and enough tannin backbone to promise a long life.

Food matching ideas: It's a great Merlot that can be served with dishes of modern high cuisine and traditional ones. Beef or mushroom wellington, nut roasts, roast joints, mature cheeses, spicy black bean dishes.

Serving temperature: 18 - 20 °C

