



## MERLOT Cru Selection 2020

**Grape type:** Merlot (100 %)

**Region:** Brda – Slovenia

**Selected vineyards:** Malno and Berič

**Vineyards age:** 21 - 26 years

**Vineyards altitude:** 150 - 250 metres above sea level

**Vineyards exposure:** south-west

**Viticulture:** Organic / Biodynamic

**Soil type:** marl, slate and sandstone (Opoka)

**Harvest:** hand-harvested bunches carefully selected - at the end of September

**Vinification:** Spontaneous fermentation in contact with skins of berries (maceration) for 21 days in 5,000 Litre stainless steel tanks (fermenter); Softly pressed with pneumatic pressure.

**Maturation:** 42 months in 225 Litre French oak barrels (barrique)

**Bottling:** 3.466 bottles 0,75 l in March 2024, without cleaning and filtration

**Maturation in a bottle:** at least two months

**Alcohol:** 14,0 % vol

**Total acidity:** 5,89 g / l

**Residual sugar:** Dry

**Bottle:** 0,75 l

**Ageing:** Even today, the wine shows a wide variety of scents and an elegant structure of its body. With its maturing in the bottle, the wine will only grow in softness and elegance. Therefore we can leave it ageing for fifteen years or longer.

**Wine description:** Merlot can really suit the Alpine-meets-Mediterranean climate of the Brda/Collio hills. Here, it shows a good depth of ruby colour with pink-purple highlights. There are bramble and red plum aromas with hints of fine vanilla and sandalwood on the nose. To taste, it's youthful and lively with fresh, juicy, berry fruit and a touch of cedar in a linear, fresh, understated style. Enjoyable for its fruitiness now, but there's enough structure to age, too.

**Food matching ideas:** This excellent wine may be combined with dishes of modern haute cuisine as well as with 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.

**Serving temperature:** 16 - 18 °C

