



CABERNET SAUVIGNON Brda Classic 2025

Grape type: Cabernet Sauvignon

Region: Brda (Slovenia), Collio (Italy)

Vineyards: Zegla, Rusic, Plešivo

Vineyards age: 34 to 56 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: 13,5 % vol **Total acidity:** 5,08 g / l

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

Aging potential: Although the Cabernet Sauvignon is ready for immediate drinking, it can be aged for up to 6 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

