



TEODOR ROSSO Cru Selection 2019

Grape type: Merlot, Cabernet Sauvignon

Region: Brda – Slovenia

Vineyards: Plešivo (Cabernet Sauvignon) and Berič (Merlot)

Vineyards age: 33 - 55 years

Vineyards' altitude: 150 - 250 meters above sea level

Vineyards' exposure: south-east/south-west

Soil type: marl, slate, and sandstone (opoka)

Harvest: hand-harvested, separation of grapes according to different varieties - merlot at the end of September; cabernet sauvignon in the beginning of October

Vinification: Separated according to varieties: Merlot and Cabernet Sauvignon. Merlot: Fermentation in contact with skins of berries (maceration) for 14 days in a 5,000-liter stainless steel tank (fermenter) without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: separated according to different varieties; 48 months in 225 Litre French oak barrels (barrique), up to 30 % new barrels. The wine is blended before bottling.

Bottling: 3.153 bottles 0,75 l, without cleaning and filtration. in March 2024.

Alcohol: 14 % vol **Total acidity:** 5,97 g / l

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



Aging potential: Even today, the wine shows a wide variety of scents and an elegant body structure. As it matures in the bottle, the wine will only grow in softness and elegance. Therefore, we can leave it aging for fifteen years or longer.

Wine description: A complex and expressive wine with generous black fruit, especially cassis and bramble, enhanced by a hint of espresso and touches of vanilla and cedar. This is plush and velvety, supported by a firm but fine-grained tannin backbone with a fresh core. A harmonious and complete classic red blend, to enjoy now or keep it for a few years.

Food matching ideas: This excellent wine may be combined with dishes of modern haute cuisine as well as traditional ones. Serve it with a wide variety of meat dishes, including venison and all types of red meat. It also goes great with mature, slightly spiced sheep milk cheese.

Serving temperature: 18 - 20 °C