



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 oak barrels (barrique)

Maturation in a bottle: at least one month

Bottling: 6.933 bottles in February 2025

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: The traditional homeland of Cabernet Sauvignon is Bordeaux, but it is rarely used alone there. It is mainly blended with Merlot, to soften it. The variety also finds ideal conditions in California. The mild Mediterranean climate and mineral soils of Brda have also helped it develop. Ripe, healthy grapes produce a red wine of extraordinary character. The classic ruby color, with its hint of violet, reveals a compelling nose of fresh blackcurrants, plums, and other dark forest fruits. There is also a gentle herbal note. On the palate is a wealth of different forest fruits, with raspberries and black cherries to the fore. The tannins are very soft. It is a fresh, but very pleasant, soft, drinkable wine, with a lovely finish.

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