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DOMAINE
EST. 1860
Ceglo
BRDA

MERLOT Opoka Trobno Cru 2021



Grape type: Merlot

Region: Brda - Slovenia

Vineyards: Trobno Cru (Plešivo - Slovenia)

Year of planting Vineyard: 1987

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 (20% whole bunch of grapes and 80% destemmed grapes) for 18 days in 5,000-litre stainless steel tanks (fermenter); it is softly pressed with pneumatic pressure.

Maturation: 36 months in 225-liter oak barrels, up to 30% new barrels

Bottling: 2.800 bottles 0,75 l, without cleaning and filtration in April 2025

Maturation in a bottle: at least 1.5 years.

Alcohol: 14,5 % vol **Total acidity:** 5,94 g / l

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

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

Wine description: A dark ruby wine showing inviting aromas recalling blackberry, ripe mulberry and blueberry fruit enhanced by touches of cloves and violet, and fine oak spice, just starting to develop real complexity. To taste it is succulent and generous, but not heavy with grainy tannins and great fruit, underscored by bright, vibrant acidity. Classy Merlot with a real sense of its place, approachable now but also has the structure and freshness to mature.

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