



Alcohol  
14.5 % vol.

Total acid  
5.67 g/l

pH  
3.48

Sugar  
3.2 g/l

Annual production  
20.000 l

## Variety

65% Kratošija & 35% Vranec

## Color

Dark red color with purple reflection

## Bouquet

Complex aroma of dry blackberries, raspberries and dry plums.

## Palate

Ideally balanced acids with soft tannins make this wine full, extractive with a powerful structure and a long juicy aftertaste.

## Rainfall

400-550 l/m<sup>2</sup>

## Sunny days or hours

150-160 days in vegetation period.

## Age of vine

25-30 years

## Harvesting period

End of September to mid of October.

## Food pairing

Pairs deliciously well with lamb meat, smoked ribs, wild boar, beefsteak in wild berries sauce.



## Wine Tasting Notes

The 2013 Barovo is made 65% from the indigenous grape Kratosija and 35% from the other indigenous grape, Vranec, and aged 12 months in French oak. The wine is soft, ripe and reminded me of one of Larry Turley's less-potent Zinfandels that he is so famous for producing. The alcohol is around 14% and the wine shows ripe, heady, briary raspberry and black cherry fruit, Mediterranean roasted herbs, earth, pepper and spice. It is impressive, but does come across as a very well-made and supple Zinfandel. This is very good value from the Republic of Macedonia. Drink over the next 3-4 years.

I wrote about these wines that are made with the consulting help of famous Rhône oenologist Philippe Cambie that are emerging from Macedonia, which has a wine-producing history of more than 2,000 years. They are consistently terrific bargains all made from indigenous varietals planted in Macedonia at relatively lofty altitudes of 1,500 feet or more. The low humidity of the area encourages healthy grapes, which can be seen in the purity and authenticity of these wines.

Source: The Wine Advocate

## Awards and Accolades

