



Variety: 50% Cabernet Sauvignon, 50% Merlot

Alc: 14,5%

Total acid: 4,92 g/l

Ph: 3,67

Sugar: 3,3 g/l

Annual production: 10,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 15 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months

Tasting notes

- Colour: Deep ruby-red
- Bouquet: Pronounced black fruit aromas rounded off with notes of black pepper, smoke and tar
- Palate: Full-bodied with medium acidity, flavours of black fruits and toast on the palate, this dry red wine has soft and ripe tannins and long finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4.000 vines/ha
- Geology: Clay and rendzina soil
- Average age of the vines: 20-25 years
- Rainfall: 500-650 l/m²
- Sunny days: 150-170 days
- Harvesting period: End of August to middle of October

