



Variety: 100% Vranec  
Alc: 14%  
Total acid: 5 g/l  
Ph: 3.52  
Sugar: 2.7 g/l  
Annual production: 100,000 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
- Bouquet: Pronounced aroma of overripe sour cherries, cooked blackberries, spicy notes of cinnamon and toast
- Palate: Medium acidity, high tannins, full body and long finish

## Cultivation

- Planted surface: 150 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Alluvial and rendzina soil
- Average age of the vines: 10-15 years
- Rainfall: 350-400 l/m<sup>2</sup>
- Sunny days: 170-190 days
- Harvesting period: Middle of September to end of September



Manastirec vineyards