



Variety: 100% Vranec
Alc: 13%
Total acid: 5 g/l
Ph: 3.5
Sugar: 10.5 g/l
Annual production: 600.000 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 on temperature of 8°C for 3 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, raspberries and raisin
- Palate: Semi-dry wine, medium acidity, medium tannins, full body and long finish

Cultivation

- Planted surface: 250 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Alluvial and rendzina soil
- Average age of the vines: 20-30 years
- Rainfall: 350-400 l/m²
- Sunny days: 170-190 days
- Harvesting period: Middle of September to end of September



Manastirec vineyards