TIKVEŠ
SINCE 1885

Cabernet Sauvignon Special Selection

vintage 2017

Variety: 100 % Cabernet Sauvignon
Alc: 14%
Total acid: 5.36 g/l
Ph: 3.5
Sugar: 3 g/l
Annual production: 35.000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration on temperature of 8°C for 2 days, maceration on skin for 15 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months 70% in oak casks, 30% in inox

Tasting notes

- Colour: Deep ruby
- Bouquet: Pronounced aroma of overripe sour cherries, raspberry and raisins
- Palate: Dry wine, medium acidity, high tannins, full body, long finish

Cultivation

- Planted surface: 8 ha
- Type of pruning: Double Guyot
- Density: 4.000 vines/ha
- Geology: Clay and rendzina
- Average age of the vines: 15-25 years
- Rainfall: 400-450 l/m²
- Sunny days: 170-190 days
- Harvesting period: End of September to mid. of October