

## Barovo Red

... vintage 2016

Variety: 65% Kratošija & 35% Vranec

Alc: 14.5%

Total acid: 5 g/l

Ph: 3.59

Sugar: 3.1 g/l

Annual production: 19.500 L



## Tasting notes

- Colour: 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.

## Cultivation

- Planted surface:
- Type of pruning:
- Density:
- Geology:
- Average age of the vines: 25-30 years
- Rainfall: 400-550 l/m<sup>2</sup>
- Sunny days: 150-160 days in vegetation period.
- Harvesting period: End of September to mid of October.



## Tikves Wine Region





## 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

