



**TIKVEŠ**

SINCE 1885

# Cabernet/Merlot Oak Edition

... vintage 2017



Variety: 50% Cabernet Sauv. / 50% Merlot

Alc: 14.5%

Total acid: 5.15 g/l

Ph: 3.41

Sugar: 2.8 g/l

Annual production: 10,000 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 100% in barrique

## Tasting notes

- Colour: Deep ruby
- 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/m<sup>2</sup>
- Sunny days: 150-170 days
- Harvesting period: Merlot-End of August to mid. of September / Cab.Sauv-end of September to mid. of October



Tikves Wine Region

