

LUDA & MARA

Vranec



TIKVEŠ

SINCE 1885



Variety: Vranec

Alc: 15%

Total acid: 5.5 g/l

pH: 3.5

Sugar: 3.1 g/l

Annual production: 40.000 l



Tasting notes

Appearance: Deep purple color

Aromatic profile: Intensive aromas of blackberry, bramble and hint of dry herbs.

Palate: Dry wine with vivid acidity, ripe, grippy, high tannins, high well-integrated alcohol, full body with intense flavors of ripe blueberry, blackcurrant and pomegranate juice, followed by spicy notes, well-balanced with a long complex finish.



Food pairing

Ripe cheeses, grilled dishes, roast lamb, veal or pork.

Serving: 16°C



Vinification

Harvest: Manual harvest in 20kg 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



Cultivation

- **Planted surface:** 20 ha
- **Type of pruning:** Double Guyot
- **Density:** 4000 vines/ha
- **Geology:** Aluvial/rendzina
- **Average age of the vines:** 15-35 years
- **Rainfall:** 400-450 l/m²
- **Sunny days:** 180-200
- **Harvesting period:** End of September

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	128 kcal/ 535 KJ
Fat / Masti	0.0 g
Protein / Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.5 g

Ingredients:

Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic. Bottled in protective atmosphere.

Sastojci:

Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arapska guma. Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.

Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.