



Variety: 50% Vranec, 50% Plavec
Alc: 14.5%
Total acid: 5.23 g/l
Ph: 3.57
Sugar: 2.5 g/l
Annual production: 12,000 L

Vinification

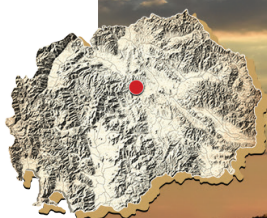
- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 21 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 18 months in new French barrique

Tasting notes

- Colour: Deep ruby
- Bouquet: Pronounced aroma of red cherry, cranberry, dry blackberries, raspberries and notes of toast and smoke
- Palate: Medium acidity, high tannins, full body and long finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay soil
- Average age of the vines: 35 years
- Rainfall: 550-600 l/m²
- Sunny days: 160-180 days
- Harvesting period: End of September to middle of October



Bela Voda vineyards