



Variety: 50% Kratošija, 50% Vranec
Alc: 14.5%
Total acid: 5.12 g/l
Ph: 3.55
Sugar: 3 g/l
Annual production: 19,500 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: 3 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Volcanic soil
- Average age of the vines: 25-30 years
- Rainfall: 500-550 l/m²
- Sunny days: 160-180 days
- Harvesting period: End of September to middle of October

