

Merlot Special Selection

... vintage 2016



Variety: 100 % Merlot
Alc: 14,5 %
Total acid: 5.08 g/l
Ph: 3.58
Sugar: 3 g/l
Annual production: 35,000 L

Vinification

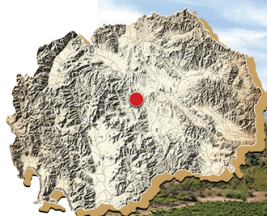
- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: : Cold maceration at a temperature of 8°C for 3 days, skin maceration for 20 days
- Average temperature of fermentation: 26-28°C

Tasting notes

- Colour: Ruby-red colour
- Bouquet: Aroma of ripe grapes, honey and mixed caramelized forest fruits
- Palate: Rounded taste, due to a well-balanced acid, extract and alcohol content and a slightly sweet and robust finish

Cultivation

- Planted surface: 15 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay
- Average age of the vines: 25 years
- Rainfall: 450-500 l/m²
- Sunny days: 190
- Harvesting period: Middle of September



Babuna vineyards