

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



Barovo vineyards

