

# Plavec Special Selection

... vintage 2017



Variety: 100% Plavec

Alc: 14,5 %vol

Total acid: 4,9 g/l

Ph: 3,59

Sugar: 5,4 g/l

Annual production: 10.500 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 15 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months

## Tasting notes

- Colour: Pale ruby
- Bouquet: Pronounced aroma, spicy notes, white pepper, cloves, wild blackcurrant and sea breeze
- Palate: Vibrant wine, soft tannins, medium body and long finish

## Cultivation

- Planted surface: 1 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay soil
- Average age of the vines: 30-35 years
- Rainfall: 550-600 l/m<sup>2</sup>
- Sunny days: 160-180 days
- Harvesting period: Middle of October



Tikves Wine Region

