

# Cabernet Sauvignon Special Selection

... vintage 2018

Variety: 100 % Cabernet Sauvignon

Alc: 14.22%

Total acid: 5.46 g/l

Ph: 3.58

Sugar: 4.1 g/l

Annual production: 40,000 L



## Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration on temperature of 8°C for 2 days, maceration on skin for 15 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months 70% in oak casks, 30% in inox

## Tasting notes

- Colour: Deep ruby
- Bouquet: Pronounced aroma of overripe sour cherries, raspberry and raisins
- Palate: Dry wine, medium acidity, high tannins, full body, long finish

## Cultivation

- Planted surface: 8 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay and rendzina
- Average age of the vines: 15-25 years
- Rainfall: 400-450 l/m<sup>2</sup>
- Sunny days: 170-190 days
- Harvesting period: End of September to mid. of October



Tikveš Wine Region

