

Merlot Special Selection

... vintage 2018

Variety: 100 % Merlot

Alc: 14.5%

Total acid: 5.21 g/l

Ph: 3.52

Sugar: 4.0 g/l

Annual production: 20,000 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 3 days, maceration on skin for 20 days
- Average temperature of fermentation: 26-28°C
- Average time of aging: 12 months 70% in oak casks, 30% in inox

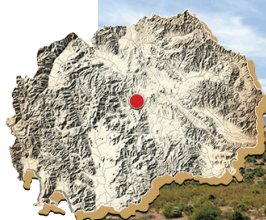
Tasting notes

- Colour: Ruby red color
- Bouquet: Aroma of ripe grapes, honey and mixed caramelized forest fruits
- Palate: Rounden 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 days
- Harvesting period: Middle of September



Babuna

