

BAROVO

Domaine



Barovo Red

...vintage 2018

Variety: 65% Kratošija & 35% Vranec

Alc: 15%

Total acid: 5.35 g/l

Ph: 3.63

Sugar: 3.2 g/l

Annual production: 16,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are 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 three weeks
- Average temperature of fermentation: 26-28°C
- Average time of ageing: 18 months in new oak barrels

Tasting notes

- Colour: Dark red colour with purple reflection
- Bouquet: Complex aroma of dry blackberries, raspberries and dry plums
- Palate: Ideally balanced acids with soft tannins make this wine full, extractive with a powerful structure and a long juicy aftertaste
- Food pairing: Best enjoyed with lamb and prime ribs

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: 400-550 l/m²
- Sunny days: 150-160 days in vegetation period.
- Harvesting period: End of September to mid of October.



Barovo Vineyards



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