

BELA VODA

Domaine

Bela Voda (red)

... vintage 2018



Variety: Vranec 70 % Plavec 30 %

Alc: 15%

Total acid: 5.25 g/l

Ph: 3.67

Sugar: 3.1 g/l

Annual production: 14,400 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

Tasting notes

- Colour: Deep ruby-red
- Bouquet: Classy aromas and flavors of creme de cassis, licorice, graphite and floral nuances.
- Palate: Full-bodied, elegant and nicely focused profile on the palate. Still showing the hedonistic, sweetly fruited slant of the estate, it has solid concentration, ripe tannin and impressive length.

Cultivation

- Planted surface: 12 ha Plavec, 45 ha Vranec
- Type of pruning: Double Guyot
- Density: 2,700 vines/ha
- Geology: clay
- Average age of the vines: 35 years
- Rainfall: 450-500 l/m²
- Sunny days: 190 days
- Harvesting period: end of September to beginning of October

