



TIKVEŠ

SINCE 1885

Vranec Special Selection

... vintage 2018



Variety: Vranec 100 %

Alc: 14%

Total acid: 5.5 g/l

Ph: 3.51

Sugar: 3.2 g/l

Annual production: 80,000 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: Deep ruby
- Bouquet: Pronounced aroma of overripe sour cherries, cooked blackberries, spicy notes of cinnamon and toast
- Palate: Medium acidity, high tannins, full body and long finish

Cultivation

- Planted surface: 150 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Alluvial and rendzina soil
- Average age of the vines: 10-15 years
- Rainfall: 350-400 l/m²
- Sunny days: 170-190 days
- Harvesting period: Middle of September to end of September



Tikveš Wine Region

