

LUDA & MARA

WHEREVER
IT LEADS



Variety: 100 % Cabernet Sauvignon
Alc: 14%
Total acid: 5.36 g/l
Ph: 3.62
Sugar: 3.7 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

Appearance: Deep ruby
Nose: 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 soil
Average age of the vines: 15-25 years
Rainfall: 400-450 l/m²
Sunny days: 170-190 days
Harvesting period: End of September to mid. of October



FOOD PAIRING

Red meat or full-fat cheese

THE GREATEST PLEASURE COMES IN FINDING THE PRECIOUS FLOW.
THAT IS THE PATH OF LUDA MARA.