

LUDA & MARA

WHEREVER IT LEADS



Vranec means strong black and powerful horse (black stallion). This wine is characterized as powerful, bold, succulent and opulent offering plenty of southern charm.



Variety: Vranec 100 %
Alc: 15%
Total acid: 5.1 g/l
Ph: 3.55
Sugar: 2.8 g/l
Annual production: 50,000 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 month



TASTING NOTES

Appearance: Deep ruby
Nose: Dominated by ripe black fruit and some red berries. In order of intensity you can find: bramble, blackcurrant, black cherry, ripe sour cherry and wild blueberry followed by floral notes of violet.
Palate: Full bodied dry wine with refreshing high acidity. The lead "dancer" of vivid, ripe, juicy sour cherry followed by ripe black cherry, subtle blackberry and blueberry notes.



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



FOOD PAIRING

Grilled meat, lamb, pork

Serving: 16-18°C

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