



BAROVO | Red 2019

Domaine



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

The elegance and strength of this complex cuvée come from a small and traditionally field-blended vineyard, planted with Vranec and Kratošija (aka Zinfandel or Primitivo). Located at a high altitude where the grapes enjoy a high concentration of sun, while the roots extract from the depths of millennia-old volcanic bedrock the uniqueness of the flavors of this wine. Nothing less than pure nature.



Variety: 65% Kratošija & 35% Vranec
Alc: 15%
Total acid: 5.35 g/l
Ph: 3.59
Sugar: 2.7 g/l
Annual production: 31.500 L



Tasting Notes:

Aromatic Profile: Complex nose with black fruits and oaky aromas. Prunes, overripe sour cherry, black berry followed by sweet vanilla, chocolate and pepper notes.
Palate: Full bodied dry wine with warm well integrated alcohol. Harmonious wine with flavors of prunes, black cherry, overripe sour cherry combined with anise, vanilla and cinnamon. Extractive with a powerful structure and a long juicy aftertaste.



Vinification:

Fermentation: Concrete tanks
Maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 21 days
Oak ageing: 18 months in new French oak barrels
Bottle ageing potential: 6-8 years



Food Pairing:

Lamb and prime ribs
Serving: 16-18°C



Cultivation:

- **Planted surface:** 3 ha
- **Type of pruning:** Double Guyot
- **Density:** medium - 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 middle of October

