



BELA VODA | Red 2019

Domaine



TIKVEŠ | 1885
CHATEAUX & DOMAINES

Powerful and layered red cuvée, made from two related and distinctive grape varieties for the southern part of the Western Balkans, Vranec and Plavec. A traditional blend, offering a solid oeno gastronomic identity of people who created it centuries ago.



Variety: Vranec 70 % Plavec 30 %
Alc: 15.5%
Total acid: 5.25 g/l
Ph: 3.67
Sugar: 2.7 g/l
Annual production: 15,200 L



Tasting Notes:

Aromatic Profile: Complex nose with black and red fruits and smoky aromas. Blackcurrant, black cherry balsamic followed by smoky notes.
Palate: Full bodied dry wine with high levels of ripe velvety tannins acidity. Classy aromas and flavors of creme de cassis, licorice, graphite and floral nuances. Long complex finish with aftertaste of black cherries and barriers.



Vinification:

Fermentation: Concrete tanks
Maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 21 days
Oak ageing: 15 months in new French oak barrels
Bottle ageing potential: 6- 8 year



Food Pairing:

Lamb and prime ribs
Serving: 16-18°C



Cultivation:

- **Planted surface:** 12 ha Plavec, 4.5 ha Vranec
- **Type of pruning:** Double Guyot
- **Density:** 2,700 vines/ha
- **Geology:** Clay soil
- **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

