



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

BABUNA

Vineyard

Babuna red 2021



Variety: Plavec, Vranec, Shiraz

Alc: 14.5%

Total acid: 5 g/l

Ph: 3.6

Sugar: 3.2 g/l

Annual production: 10.500 l



Tasting notes:

Aromatic profile: Bold, fruit-driven red wine. Mid-intense aromatic profile of blackberry, cherry and baked blue plums, followed by floral violet notes of and a trace of iodine as typical varietal characteristics.

Palate: On the palate is dry, with refreshing acidity, high fine-grained tannins, well-integrated alcohol and a full body. The flavor characteristic is shaped by intertwined pomegranate juice, sour cherry and raspberry, harmonious with a long succulent aftertaste. Well-structured wine with ageing potential of five years.



Vinification:

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C

Types of vats: Concrete vats

Method of maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 21 days

Average temperature of fermentation: 23-25°C



Food pairing:

Cheese, roasted and grilled vegetables, salmon, roast lamb, game meat.

Serving: 16-18 C°



Cultivation:

• **Planted surface:** 12 ha

• **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

