



TIKVEŠ

SINCE 1885



VRANEC

The name "Vranec" translates to "black stallion", which reflects the grape's dark color and powerful character with complex aromas. The wild Vranec is tamed in this wine with a rich ruby color, sweetish taste, full body and long finish. It features a myriad of aromas of ripe forest fruits, prunes and spices. Its characteristics come to the fore with all kinds of meat and full-fat cheese, at gatherings with a lot of guests.



Serving Temperature:
16-18°C



Food Pairing:
All kinds of meats, full-fat cheeses.

Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic, potassium sorbate, fining agents: **gelatin** and bentonite (not present in the finished wine). Bottled in protective atmosphere. / Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arabska guma, kalijev sorbat, sredstva za bistrenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.
Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

| Nutrition/ Nutritivna vrijednost | Per 100 ml/ Na 100 ml |
|-------------------------------------|-----------------------|
| Energy/ Energetska vrijednost | 116Kcal/485 KJ |
| Fat/ Masti | 0.0 g |
| Protein/ Proteini | 0.1 g |
| Carbohydrates / Ugljikohidrati | 7.1 g |