

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

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	128 kcal/ 535 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.5 g

Ingridients: Fermented natural grape juice, sulfites, metatartaric acid, yeast, enzymes, gum arabic. Bottled in protective atmosphere. / Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arapska guma. Flaširano u kontroliranoj atmosferi.

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