



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

BABUNA

Vineyard

Babuna red 2021



Variety: 45% Plavec, 45% Vranec, 10% 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



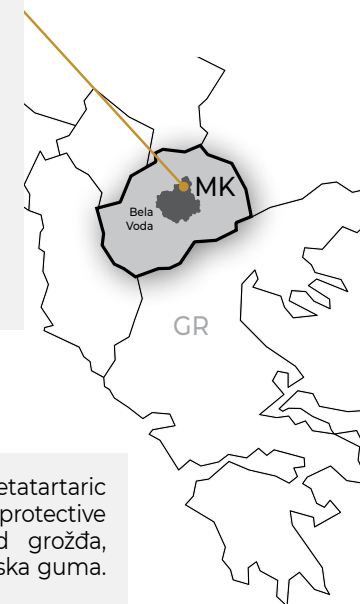
Food pairing:

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



Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, gum arabic. Bottled in protective atmosphere. / 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**.

| Nutrition / Nutritivna vrijednost | Per 100 ml/ Na 100 ml |
|-----------------------------------|-----------------------|
| Energy / Energetska vrijednost | 134Kcal/562 KJ |
| Fat/ Masti | 0.0 g |
| Protein/ Proteini | 0.1 g |
| Carbohydrates / Ugljikohidrati | 8.7% |