



BELA VODA | Red 2019

Domaine



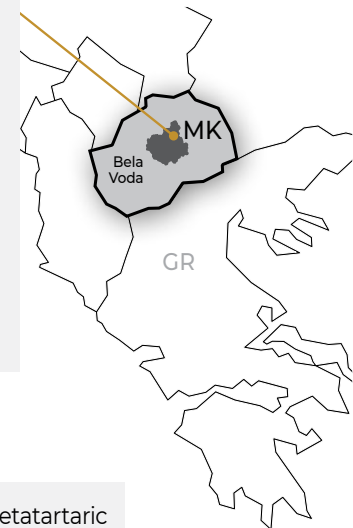
TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

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.



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



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

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	132Kcal/552 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.7 g