



VRŠNIK | Vršnik Red 2021



Variety: Carmenere, Syrah, Merlot, Cabernet Franc

Alc: 15%

Total acid: 5.14 g/l

Ph: 3.63

Sugar: 3.2 g/l

Annual production: 10.500 l



Tasting notes:

Aromatic profile: Medium intensity of black and red fruits, blackberry, cherry, strawberry, followed by black pepper notes.

Palate: Full-bodied dry and juicy wine with high velvety tannins, warm well-integrated alcohol, with hints of blackberry, blackcurrant, candied fruits and a long and pleasant fruity finish.



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 on temperature of 8 °C for 2 days, maceration on skin for 15 days.

Average temperature of fermentation: 26-28 °C

Average time of ageing: 12 months, 100% in barrique



Food pairing:

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

Serving: 16-18 °C



Cultivation:

- **Location:** Vršnik
- **Average age of the vines:** 12-23 years
- **Geology:** Rendzina
- **Altitude:** 250 meters
- **Sunny days:** 190 days

