

# LUDA & MARA

## Red Cuvée



**Variety:** Vranec, Cabernet Sauvignon, Grenache Noir

**Alc:** 14,5%

**Total acid:** 5.51 g/l

**pH:** 3.6

**Sugar:** 3.3 g/l

**Annual production:** 50.000 l



### Tasting notes

**Appearance:** Deep purple color

**Aromatic profile:** Intensive aromas of black cherry, blackberry and blueberry, followed by dry herbs and a touch of strawberry.

**Palate:** Dry wine with succulent acidity, ripe fine-grained high tannins, high well-integrated alcohol, full body with intense flavors of ripe blackberry and blackcurrant, followed by spicy notes, well-balanced with a long complex finish.



### Food pairing

Ripe cheeses, pizza, burgers, grilled meat.

**Serving:** 16°C



### Vinification

**Harvest:** Manual harvest in 20kg 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:** 12-18 months



### Cultivation

• **Planted surface:** 17 ha

• **Type of pruning:** Spur cordon and double Guyot

• **Density:** 4000 vines/ha

• **Geology:** Aluvial/rendzina

• **Average age of the vines:** 10-35 years

• **Rainfall:** 400-450 l/m<sup>2</sup>

• **Sunny days:** 180-200

• **Harvesting period:** Middle of September/Middle of October

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	101 kcal/ 424 KJ
Fat / Masti	0.0 g
Protein / Proteini	0.2 g
Carbohydrates / Ugljikohidrati	0.42 g

### Ingredients:

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

### Sastojci:

Fermentiraniprirodni 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**.

# TIKVEŠ

SINCE 1885