

BAROVO | Red 2021

The elegance and strength of this complex cuvée come from a small and traditionally field-blended vineyard, planted with Vranec and Kratoshia (aka Zinfandel or Primitivo). Located at a high altitude where the grapes enjoy a high concentration of sun, while the roots extract from the depths of millennia-old volcanic bedrock the uniqueness of the flavors of this wine. Nothing less than pure nature.



Variety: 65% Kratošija & 35% Vranec

Alc: 15.5%

Total acid: 5.70 g/l

Ph: 3.55

Sugar: 3.8 g/l

Annual production: 40.000 L



Tasting Notes:

Aromatic Profile: Complex nose with black fruits and oaky aromas. Prunes, overripe sour cherry, black berry followed by sweet vanilla, chocolate and pepper notes.

Palate: Full bodied dry wine with warm well integrated alcohol. Harmonious wine with flavors of prunes, black cherry, overripe sour cherry combined with anise, vanilla and cinnamon. Extractive with a powerful structure and a long juicy aftertaste.



Vinification:

Fermentation: Concrete tanks

Maceration: Cold maceration at a temperature of 8°C for 2 days, skin maceration for 21 days **Oak ageing:** 18 months in new French oak barrels

Bottle ageing potential: 6-8 years



Food Pairing:

Lamb and prime ribs **Serving:** 16-18°C



Cultivation:

• Planted surface: 3 ha

Type of pruning: Double Guyot
Density: medium - 4.000 vines/ha

• Geology: Volcanic soil

• Average age of the vines: 25-30 years

• Rainfall: 400-550 l/m²

• Sunny days: 150-160 days in vegetation period

• Harvesting period: End of September to

middle of October



Allergy Advice: For allergens, see ingredients in **bold**. **Savieti za alergiie:** Za alergene, pogledaite sastojke u **bold**.

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	132Kcal/553 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.7 g