KLET BRDA
Družinski vinogradi

Bagueri Merlot

Spicy but silky and all-round – from forest fruit to rich dark chocolate.

Colour, aroma and taste
Colour: Dark velvety ruby red.
Aroma: An outstanding aroma of blackcurrant, plum marmalade, cocoa, chocolate and mint.
Taste: Soft mouthfeel, delightful notes of ripe berries and plum, followed by the characteristic dark chocolate aftertaste. A solid structure with an agreeable freshness. A pleasantly long and warm finish.



The sommelier recommends
Food pairing: Venison, red meat in all forms (roast or grilled, dried meat), mature, slightly spicy sheep milk's cheese, dark chocolate.
Aging potential: 10 years and more.
Serving temperature: 14 °C

Production method
Origin
Wine growing area: Brda
Position: SW, SE
Form of vineyards: terraced
Altitude: 80 – 350 m
vine training: single Guyot
Spacing: 5,000 vines/ha
Age of vineyards: 10 – 25 years
Soil type: opoka (marl, sand, clay)
Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes
Variety: A selection of the best 10 ha of Merlot Vineyards.
Harvesting: Harvest was performed manually in October.

Fermentation:
In the cellar, we macerated the grapes for 15 days, followed by raking into French barrique barrels. The wine matured for 24 months, after which the best barrels were blended and further aged in big oak barrels

Parameters
Vintage: 2021
Alcohol by volume: 14,00 % vol
pH: 3,61
Residual sugar: 1,50 g/l
Acids: 4,97 g/l