Merlot Bagueri 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2022

Alcohol: 14,0 % vol

Residual sugar: Dry

TOTAL ACIDITY: 5,16 g/l

pH: 3,62

APPEARANCE, AROMA, AND FLAVOR

Appearance: Dark velvety ruby red.

Aroma: An outstanding aroma of blackcurrant, plum marmalade, cocoa, chocolate and mint.

Flavor: 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.

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.

Temperature: 14 °C.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: 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 the influence of cold Alpine winds.

Grape 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.

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