

Merlot Bagueri 0,75 L

TECHNICAL SPECIFICATIONS

Vintage: 2018 **Alcohol:** 13,5 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,28 g/l **pH:** 3,63

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: Up to 10 years.

Temperature: 16-18 °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: clay

Climate: sub-Mediterranean, a mixture of warm sea air and the influence of cold Alpine winds.

Grape variety: Merlot

Harvesting: Harvest was performed manually in October.

Fermentation: At the winery, grapes were macerated for 15 days and later decanted into French barrique barrels. After 24 months of maturation, we combined the best barrels and continued macerating the wine in stainless steel tanks.

