

MERLOT

We carefully chose the best location for our Merlot. The vines are approximately 50 years old. The wine has a deep, ruby red color with reflects of garnet, that indicate a mature and full wine.

It has an intense and persistent fragrance of ripe, slightly dried plum, ripe raspberries and red mulberries. You can also notice scents of green undergrowth and dry grass.

Grape variety: 100 % Merlot

Style: still, dry, red wine

Geographical area: Slovenia - Goriška brda

Harvest: completely manual, from our own vineyards

Age of vineyards: 50 years

Vinification: fully ripened grapes, maceration at monitored temperature for 100 days, fermentation in stainless steel tanks and soft pressure with pneumatic wine press. Static decantation of must. Merlot is produced only in the best vintages.

Maturation: at least 18 months in stainless steel tanks and at least 6 months in the bottle.

Bottling: 0,75 l and 0,375 l

Alcohol: 13,0 % vol

Serving temperature: 16 - 18 °C

In the mouth, the wine is nicely balanced with just the right amount of freshness, richness of taste and softness of the tannins. Medium warmth and long aftertaste result in a pleasant harmony. Merlot will be a great pairing for red meat dishes (also with stronger sauces), roasts and small and feathered game meat.



RONK

