

Capris Merlot

Capris Merlot is recognizable by its deep ruby color, which begins to dance in the glass with gentle brick shades. The full, rich and soft wine reveals velvety and fruitiness on the palate, which combines beautifully with the aromas of forest fruits, licorice, blackcurrant and plums.

Wine description:

- **Variety:** Merlot
- **Soil type:** Eocene flysch, consisting of layers of marl and sandstone
- **Location:** Thick back, Purissima
- **Harvesting:** Exclusively hand-harvested in the middle of September
- **Processing:** The destemmed grapes are macerated for 10 to 14 days at a temperature between 23 and 27 °C. After pressing and biological fermentation, the wine matures for 18 months in stainless steel containers and barrique barrels made of French and Slavonian oak.
- **Ripening potential:** 3-5 years
- **Color:** This wine has a deep ruby color.
- **Smell:** The intense smell is fruity and ripe. Reminiscent of black currant, plum, ripe forest fruits, licorice and a hint of mint. In the background, a pleasant note of aging in a wooden container appears, which complements the fruity character of the wine.
- **Taste:** The taste of the wine is full, soft and rich. The velvety texture and juicy fruitiness give the wine excellent structure, while at the same time the wine remains extremely drinkable. The aftertaste is longer, with a slightly spicy aftertaste.
- **Food recommendation:** Goes well with game, red meat, pasta



Quantity / Packaging: 0,75 l
Sugar level: Sec (dry)

and risotto with meat-based sauces and medium-ripened cheese.

- **Serving temperature:** 14-16 °C