



## TEODOR ROSSO Cru Selection 2019

**Grape type:** Merlot (85 %), Cabernet Sauvignon (15 %)

**Region:** Brda – Slovenia

**Vineyards:** Plešivo (Cabernet Sauvignon) and Berič (Merlot)

**Vineyards age:** 33 - 55 years

**Vineyards altitude:** 150 - 250 meters above sea level

**Vineyards exposure:** south-east / south-west

**Soil type:** marl, slate and sandstone (opoka)

**Harvest:** hand-harvested, separation of grapes according to different varieties - merlot at the end of September; cabernet sauvignon in the beginning of October

**Vinification:** Separated according to varieties: Merlot and Cabernet Sauvignon. Merlot: Fermentation in contact with skins of berries (maceration) for 21 days in a 5,000-liter stainless steel tank (fermenter) without selected yeasts. Softly pressed with pneumatic pressure.

**Maturation:** separated according to different varieties; 48 months in 225 Litre French oak barrels (barrique), up to 30 % new barrels. The wine is blended before bottling.

Maturation in a bottle: at least 6 months

**Bottling:** 3.153 bottles 0,75 l, without cleaning and filtration. in March 2024.

**Alcohol:** 14 % vol   **Total acidity:** 5,97 g / l

**Residual sugar:** Dry   **Bottle:** 0,75 l

**Aging potential:** Even today, the wine shows a wide variety of scents and an elegant body structure. As it matures in the bottle, the wine will only grow in softness and elegance. Therefore,, we can leave it aging for fifteen years or longer.

**Wine description:** Dark velvety red color, still solid and young. The mature and warm bouquet combines several aromas - dark berries, jams, tobacco, and fresh leather. The first impression is sweet. The taste is rich, spicy, and fruity: dark berries and plums. It has a strong structure and noticeable freshness. At the end, you can recognize notes of dark chocolate, spices, and leather. It develops and fades slowly.

**Food matching ideas:** This excellent wine may be combined with dishes of modern haute cuisine as well as traditional ones. Serve it with a wide variety of meat dishes, including venison and all types of red meat. It also goes great with mature, slightly spiced sheep milk cheese.

**Serving temperature:** 18 - 20 °C

