

Capris Refosco

Capris Refošk boasts a recognizable intense ruby color with purple hues, which reveals ripe sweet notes of blackberry, cherry and spicy notes on the nose. When the wine is swirled in the glass, the aromas of maturation in the wooden container come to light. The wine has a rich and complex taste, gentle tannins and juicy acidity blend beautifully into the harmonious, full and extractive wine specialty of Slovenian Istria.



Wine description:

- **Variety:** Refošk
- **Soil type:** Eocene flysch, consisting of layers of marl and sandstone
- **Location:** Shantoma, Purissima – Eocene flysch with marl
- **Harvesting:** Exclusively hand-harvested, end of September
- **Processing:** Maceration of the grapes takes place from 8 to 14 days at a temperature of 22 to 26 °C. After biological fermentation, the wine matures in large oak barrels and barrique barrels for at least 12 months.
- **Ripening potential:** 3-5 years
- **Color:** intense ruby color with purple hues
- **Smell:** In the smell we detect ripe sweet notes of blackberry, cherry, plum, and in the background also some spicy notes. Perceptions of aging in a wooden container are very discreet, integrated into the basis of the wine.
- **Taste:** The taste of the wine is fruity and complex. With gentle tannins and juicy acidity, it blends wonderfully into the harmonious, full and extractive wine specialty of Slovenian Istria.

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

- **Food recommendation:** Due to its aromatics, rich body and pleasant acidity, it goes well with cured meats, steaks, grilled meat dishes, brodet and game.
- **Serving temperature:** 14-16 °C