

Rosé 2024 –

A blend of Teran and Merlot grape varieties. Teran is the backbone and gives the wine its Istrian character. Above all, this means liveliness and freshness, also herbal notes and the aroma of freshly picked red fruits like raspberries, and in the end it is light, with generous acidity. Merlot, also deeply rooted in Istria as the second most important red grape in the area, brings riper fruity notes on the nose, and on the palate it is responsible for a fuller body and roundness. Together they make a rosé with a unique profile, originally Istrian, lively as Teran and accessible as Merlot.

Description:

Delicate and pale pink color, thanks to the pressing of whole bunches, with light pressure that does not allow too much color to be released. Pronounced and layered aroma in which the fresh fruitiness of raspberry and forest strawberries intertwine with herbal notes. It has a completely dry and refreshing taste in the mouth, as layered as the fragrance. First of all, it is fruity and exudes freshness, followed by juiciness and attractive fruity note on the finish. It has a slim to medium full body and a juicy aftertaste.

Assortment and ratio

Teran 60%, merlot 40%

Vineyard area

Istra, Motovun

Vineyard name

Brkač (teran), Santa Elisabetta (merlot)

Ground type

Clay (Brkač), flysch (Santa Elisabetta)

Vineyard age

Planted in 2012 (Brkač), 2010 (Santa Elisabetta)

Altitude

140m (Brkač), 330m (Santa Elisabetta)

Yields

6.5 tons per hectare

Harvest type

By hand

Vinification

Manual grape selection, pressing of whole clusters without maceration, fermentation in stainless steel tank at the temperature of 15 to 16 ° C

Maturation

6 months in stainless steel tank

Maturation in the bottle

One month

Analytical data

Alcohol 12,5%