

Teran Anno Domini 2016

Teran Anno Domini is produced only in good years, and hence the name. Grapes from our best vineyards are selected to produce this wine. After the ideal ripeness is reached and the vinification is complete, the wine is stored to age a few years, partly in wooden barrels and partly in the bottle. When it comes on the market, Teran Anno Domini is usually a well-rounded and full-bodied wine, with a lively acidic backbone, a valued collector's item with a long aging potential.

Description:

A developed and very layered fragrance in which ripe black berries and black cherries intertwine with the forest floor and a pleasant touch of oak. The taste is equally layered, with firm tannins, attractively elegant and balanced. Ripe fruitiness, fine spices and sweetness mark the beginning and middle of the taste, while the pleasant bitterness and aftertaste of ripe grapes are the main feature of the aftertaste. It is a wine to pair with ambitious dishes and haute cuisine, as well as with the potential for many years of preservation.

Assortment and ratio

Teran 100%

Vineyard area

Istra, Motovun

Vineyard name

Santa Elisabetta, Motovun

Ground type

flysch (Santa Elisabetta), combination of clay and flysch (Motovun)

Vineyard age

1962. (Motovun), 2000. (Santa Elisabetta)

Altitude

from 170m Motovun, 330m Santa Elisabetta

Yields

4,5 tons per hectare

Harvest type

by hand

Vinification

25 days of maceration with fermentation on wild yeast at the temperature of 23 to 27 ° C in stainless steel

Maturation

2 years, 90% in 2,500-litre oak barrel and 10% in 500- and 225-litre oak barrel

Maturation in the bottle

6 months

Analytical data

Alcohol 13,5%