

Capo d'Istria Cabernet Sauvignon

In the Slovenian Istria, within the vineyards of Debeli rtič, Cabernet Sauvignon grapes mature in Eocene flysch soil. Handpicked in early October, the grapes undergo a 16-day maceration followed by two years of aging in barrique barrels and further refinement in large oak casks. This wine captivates with its intense ruby color, aroma of ripe cherries, dark chocolate, and subtle wood notes, along with a full-bodied flavor accentuated by velvety tannins.



Wine description:

Wine region: Slovenian Istria

Vineyards: Debeli rtič

Soiltype: Eocene flysch with marl and sandstone

Variety: Cabernet sauvignon

Harvest: Exclusively manual harvest in the first half of October.

Processing: Excellently ripened grapes experienced a longer maceration after staking, which lasted 16 days. After biological deacidification, the wine was matured exclusively in 225 L barrique barrels for 2 years. Until bottling, the wine was refined in large oak barrels.

Color: Deep intense ruby color with garnet hue.

Aroma: In the aroma of this wine we find ripe cherries, plum jam, green pepper, dark chocolate, undergrowth, and in the end we can enjoy the sophisticated notes of wood.

Taste: The wine is very rich and full of flavor, in which we can find notes of cherries in brandy, dark chocolate and tobacco. It ends with a beautiful, long aftertaste in which we are pampered by velvety tannins.

Alcohol: 13.5 vol. %

Vintage: 2022

Quantity / Packaging: 0,75 l

Alcohol level: 13,5 %

Sugar level: Sec (dry)

pH 3.51;

total acidity 5,83 g/L

sugar residue 0,3 g/L