

FRANKOVKA MIRAZ

2020.



Basic information

WINE REGION: Slavonia

LOCATION: Srednjak

SOIL: Pseudogley with 5% humus

VARIETY: Frankovka (Blafränkisch).

ABV: 14,0%

SERVING: 16-18°C

Color

ruby red

Aroma

dark chocolate, cherry

Taste

Intensive and seducing taste with clear tannin structure that remains in mouth and throat for a long time.

Vinification

Fermentation with maceration lasting for 14 days followed by pressing and continued malolactic fermentation in barrique barrels made of Slavonian oak. Wine aged in barrels for 12 months.

Reduced sugar: 3,1 g/l

pH: 3,49

Total acid: 6,1 g/l