enosophia

LINGUA FRANKA 2023.



Basic information

WINE REGION: Slavonia
LOCATION: Mataruge
SOIL: Pseudogley with 5% humus
VARIETY: Frankovka
ABV: 13,0%
SERVING: 16-18°C

Color

ruby red

Aroma

pepper, ripe berries

Taste

Dry wine, medium full body. Fruitiness and attractive pepperiness accompanied by elegant freshness. The wine provides a long finish.

Vinification

Fermentation with maceration in stainless steel tanks for 13 days at a temperature of 16-18 degrees. After pressing, the wine was aged for 10 months in large wooden barrels of 3000 l and 4000 l, Slavonian oak. After bottling, the wine was aged for 6 months in the bottle before being released on the market.

Reduced sugar: 2,4 g/l | pH: 3,54 | Total acid: 6,2 g/l