

Grape varieties: 100% Blaufrankisch

Area of production: Styria-Slovenia/Haloze

Vintage: 2018

Sugar: Dry

Alcohol: 12 % vol

Soil type: Marlstone and sandstone

Production proces: Manual harvest; cold maceration for 2h; fermentation at 14 °C in inox tank

Maturation: Matured on fine lees for 4 months in inox tank

Bottling: Spring 2019; 0,75l

Taste: Fresh on nose, forest fruit flavours

Serving temperature: 7-8 °C



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