

SHIRAZ

Variety Shiraz

Sugar content Dry

Vineyards Purissima

Vinification Destemmed grapes undergo 6 days of maceration.

After primary and malolactic fermentation the wine is left to mature in stainless steel vats to preserve its fruitiness and varietal character.

Colour Dark ruby with purple hues

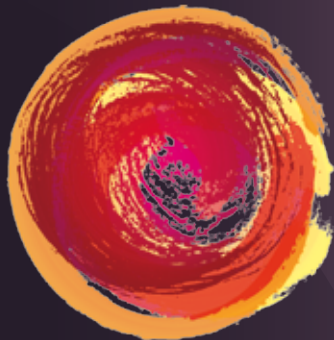
Aroma Reminiscent of bilberry, blackberry, liquorice, dark chocolate and allspice.

Flavour A medium-bodied, smooth, fruity and slightly spicy wine.

Food pairings Pairs well with meat dishes, in particular beefsteaks, steaks and other cuts of meat, game, as well as soft and blue cheese.

Occasion Lunch with friends, Socialising

Serving temperature 16–18°C



istrijan




VINAKOPER

CABERNET SAUVIGNON

Variety Cabernet Sauvignon

Sugar content Dry

Soil composition Eocene flysch, marl and sandstone

Vineyards Sečovlje, Purissima

Picking Late September and early October

Vinification Destemmed grapes undergo 6 days of maceration.

After primary and malolactic fermentation the wine is left to mature in stainless steel vats to preserve its fruitiness and varietal character.

Colour Intense dark ruby

Aroma Reminiscent of ripe red berries, blackcurrant, green bell pepper, liquorice.

Flavour Full of fruity flavours, delightfully spicy, with fine tannins.

A medium rich wine with a beautiful finish.

Food pairings Pairs well with beefsteaks and medallions in peppercorn or truffle sauces, game, goat and sheep, as well as semi-cured cheese.

Occasion Lunch with friends

Serving temperature 16–18°C



MERLOT

Variety Merlot

Sugar content Dry

Soil composition Eocene flysch, marl and sandstone

Vineyards Škocjan, Kortina, Izola

Picking Late September

Vinification Destemmed grapes undergo 6 days of maceration.

After primary and malolactic fermentation the wine is left to mature in stainless steel vats to preserve its fruitiness and varietal character.

Colour Dark ruby

Aroma Displays trademark Merlot aromas, reminiscent of ripe sour cherry, blackberry, plum and dark chocolate.

Flavour A fruity, velvety and medium-bodied wine with fine tannins.

Food pairings Pairs well with meat dishes, pasta and risotto with strong meat-based sauces.

Occasion Lunch with friends

Serving temperature 16–18°C

