

Capo d'Istria Merlot 2018

In Debeli rtič vineyards of Slovenian Istria, handpicked Merlot grapes undergo a 16-day maceration before maturing for two and a half years in oak barrique barrels, resulting in an intensely ruby-colored wine with complex aromas of black currant and leather, and a rich taste of ripe dark berries and dark chocolate, with matured tannins for aging potential.

Wine description:

- **Wine region:** Slovenian Istria
- **Vineyards:** Debeli rtič
- **Soil type:** Eocene flysch with marl and sandstone
- **Variety:** Merlot
- **Harvest:** Exclusively manual harvest in early October.
- **Processing:** The grapes were spread and macerated for 16 days. After pressing, the wine in large oak barrels underwent biological deacidification. After flowing, the wine matured in selected 225 L oak barrique barrels for another two and a half years. After selecting the wine from the best barrels, it was just waiting to be bottled in larger oak barrels.
- **Color:** Intense ruby color with gentle brick shades.
- **Aroma:** This extremely complex aroma can be enjoyed with notes of black currant, cherry brandy, leather, prunes, white pepper, liquorice, dark chocolate, dried herbs and delicate smoky notes.
- **Taste:** The taste of this extremely rich and soft wine reminds us of ripe dark berries, dark chocolate, mint, tobacco, leather and forest undergrowth. The noble note of wood and nicely matured tannins complete the taste nicely and give the wine a nice



Vintage: 2018

Quantity / Packaging: 0,75 l

Alcohol level: 15 %

Sugar level: Sec (dry)

potential for longer maturation.

- **Alcohol:** 15 vol. %