

Capris Cabernet sauvignon

Capris Cabernet Sauvignon has a classically intense ruby color, with which it already reveals a seductive flower of red fruit, blackcurrant, licorice and gentle perceptions of pepper. On the palate we find a wealth of different forest fruits; raspberries and dark cherries are more recognizable in the foreground.

Wine description:

- Variety: Cabernet Sauvignon
- Soil type: Eocene flysch, consisting of layers of marl and sandstone
- Location: Debeli rtič and Hrvatini – Eocene flysch with marl and sandstone
- Harvesting: Exclusively hand-harvested at the beginning of October
- Processing: The destemmed grapes are macerated for 10 to 14 days at a temperature between 23 and 27 °C. After pressing and biological fermentation, the wine matures for 18 months partly in stainless steel containers and in barrique barrels made of French and Slavonian oak.
- Ripening potential: 3-5 years
- Color: The wine has a medium intense ruby color.
- Smell: The smell is ripe fruit. Reminiscent of ripe red fruit, blackcurrant, licorice and faint hints of pepper. Several months of maturation in a stainless steel container allowed the preservation of the fruit-varietal character, while the maturation in a wooden container contributed to the complexity of this wine.
- Taste: It is full on the palate, showing variety and a good amount



Quantity / Packaging: 0,75 l
Sugar level: Sec (dry)

of ripe tannins. The wine is dry, but nevertheless has a pleasantly sweet character that ends with a fruity and slightly spicy note.

- Food recommendation: Goes well with red meat, game, medium-ripened cheeses, Florentine cheese, various steaks, spicy sauces...
- Serving temperature: From 14 to 16°C.