



Wine Catalogue

Inspired by Istra


VINAKOPER



There are few places under the sun whose magic creates extra abundance. The rolling hills along the coast of Slovenian Istria are one of them; this is where the warm sun, the Istrian soil and the sea breeze combine to produce a wealth of selected indigenous varieties.

At Vinakoper, we cultivate these gifts of nature in our ten vineyards with the utmost care and admiration. Our wines are the result of respect for tradition, the creativity of our oenologists and the desire to bring the sun and the lively Istrian character to the drinkers of our wines with every glass.

Awaken the Istria in you!



VINO z ZGP - SLOVENSKA ISTRA

Legend

-  PORK
-  BEEF
-  POULTRY
-  GAME
-  CHEESE
-  CURED MEATS
-  PASTA
-  FISH
-  OCTOPUS
-  SALMON
-  STEAK
-  SEAFOOD
-  SALADS
-  DESSERTS

The Koper Line - All Playful and Fun

The nobility and vibrancy of our wines are the legacy of the millennia-old tradition of Slovenian Istria's winemaking and viticulture. The colourful selection of fine wines in the Koper collection is full of playfulness, whether in freshness, harmony or fruitiness. Wines from the Vinakoper cellar will bring sunny vineyards and a lively Istrian temperament to your table which will elevate many a dish.



CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Pinot Gris
RESIDUAL SUGAR _ Dry



Pinot Gris

CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Malvasia
RESIDUAL SUGAR _ Dry



Malvasia

CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Chardonnay
RESIDUAL SUGAR _ Dry



Chardonnay

Koper Pinot Gris

COLOUR _ Typical gold with copper hues.

AROMA _ Apricot, pear, melon and carob.

TASTE _ Rich flavour with fruity character - pears, tropical fruits, citrus, nice buttery aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10-12°C

Koper Malvasia

COLOUR _ Golden yellow with soft light green hues.

AROMA _ Clean, intense aroma with hints of tropical fruits and almond, intertwined with delicate notes of acacia blossom.

TASTE _ Intense fruity flavours with playful acids and a pleasant softness with a typical bitter almond aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10-12°C

Koper Chardonnay

COLOUR _ Pure, golden yellow, soft shades of light green.

AROMA _ Golden Delicious apple, peach, melon, tropical fruit.

TASTE _ Rich. Fruity notes, melon, apple, tropical fruit, soft buttery notes, fresh, full, pleasant acidity.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 16-18°C

CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Yellow Moscato
RESIDUAL SUGAR _ Sweet



Sweet Moscato

CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Yellow Moscato
RESIDUAL SUGAR _ Dry



Yellow Moscato

CATEGORY _ Premium
TYPE _ Rosé
GRAPE VARIETY _ Refosco, Merlot
RESIDUAL SUGAR _ Dry



Rosé

CATEGORY _ Premium
TYPE _ Red
GRAPE VARIETY _ Cabernet Sauvignon
RESIDUAL SUGAR _ Dry



Cabernet Sauvignon

CATEGORY _ Premium
TYPE _ Red
GRAPE VARIETY _ Merlot
RESIDUAL SUGAR _ Dry



Merlot

CATEGORY _ Premium
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Dry



Refosco

Koper Sweet Moscato

COLOUR _ Intense gold colour.

AROMA _ Candied orange peel, floral honey, dried apricots, citrus and jasmine blossom.

TASTE _ Harmony between residual sugar, fruitiness and richness. Its fullness and ripe fruitiness are enriched by the proximity of the sea.

FOOD PAIRING _

SERVING TEMPERATURE _ 9–12°C

Koper Yellow Moscato

COLOUR _ Shiny gold colour.

AROMA _ Lemon, grapefruit, candied orange peel, lychee, citrus blossom and nutmeg.

TASTE _ Citrus, apricot, yellow plum and citrus.

FOOD PAIRING _

SERVING TEMPERATURE _ 10-12°C

Koper Rosé

COLOUR _ Sparkling light pink with cherry red hues.

AROMA _ Raspberry, cherry, strawberry and other red fruits.

TASTE _ Fresh strawberries, red fruits, especially raspberries, cherries and redcurrants. A very fresh character makes this wine pleasantly drinkable.

FOOD PAIRING _

SERVING TEMPERATURE _ 10-12°C

Koper Cabernet Sauvignon

COLOUR _ Intense dark ruby.

AROMA _ Ripe red berries, green peppers, liquorice, dried prunes, vanilla and smoke.

TASTE _ Medium rich. Ripe fruit flavours which blend beautifully with the tannins. Long aftertaste with a hint of wood.

FOOD PAIRING _

SERVING TEMPERATURE _ 16–18°C

Koper Merlot

COLOUR _ Intense dark ruby colour with brick shades.

AROMA _ Ripe cherry, mulberry, blackberry, with hints of vanilla and dark chocolate.

TASTE _ Medium-rich. Soft, velvety, with a pleasant taste of ripe cherries and blackberries. Pleasant ripe tannins and a hint of Mediterranean herbs.

FOOD PAIRING _

SERVING TEMPERATURE _ 16–18°C

Koper Refosco

COLOUR _ Deep ruby with purple hues.

AROMA _ Blackberry, blueberry and ripe cherry, blending with a delicate, ripe woody aroma.

TASTE _ Full of soft fruit acids. An elegant wine with a medium-long cherry aftertaste and pleasant tannins.

FOOD PAIRING _

SERVING TEMPERATURE _ 15–18°C

CATEGORY _ Premium
 TYPE _ Red
 GRAPE VARIETY _ Shiraz
 RESIDUAL SUGAR _ Dry



Shiraz

CATEGORY _ Premium
 TYPE _ Red
 GRAPE VARIETY _ Refosco
 RESIDUAL SUGAR _ Sweet



Sweet Refosco

Koper Shiraz

COLOUR _ Intense deep ruby red.

AROMA _ Dried prunes, green pepper, sweet aroma of croissant crusts and herbal notes.

Taste _ Soft fullness. Ripe fruitiness, vanilla and spicy green pepper notes that linger in the long aftertaste.

FOOD PAIRING _   

SERVING TEMPERATURE _ 16-18°C

Koper Sweet Refosco

COLOUR _ Intense dark ruby colour, with shades of purple.

AROMA _ Varietal aroma dominated by ripe berries, chocolate and cherry.

TASTE _ On the palate, the wine offers harmony between the juicy fruit character and the residual sugar. The fruity sensations already present in the nose are repeated.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10-12°C

A Story That Is Never Forgotten!

Rex Fuscus is the harmony of careful work in the vineyard, traditional processing and selected winemaking skills. Its royal character is rounded off by the unique image of the bottling, in which we have bottled the best that the Istrian soil and sun-drenched vineyards have to offer.

Rex Fuscus combines the endless love of the winegrowers and Istria, enriching everything from the hand-picking of the grapes to the careful maceration and ageing in large oak barrels. All this nobility, warmth and softness is enjoyed with every glass of our beloved Rex.



Rex Fuscus

CATEGORY _ Premium
 TYPE _ Red
 GRAPE VARIETY _ Refosco
 RESIDUAL SUGAR _ Dry

COLOUR _ Intense ruby red with fresh shades of ripe cherries.

AROMA _ Extremely fruity. Reminiscent of ripe blackberry, raspberry and blueberry.

TASTE _ Fruity. Freshness, which, with delicate tannins, creates a harmonious, full-bodied and extracted wine speciality.

FOOD PAIRING _   

SERVING TEMPERATURE _ 16-18°C

Gourmet

Gourmet wines are only available at selected locations. Their freshness, fruitiness, aromatics and elegance are particularly evident when you enjoy a good meal and take time out with friends for long conversations and laughter. The Gourmet line is a special edition of wines intended only for the HORECA sector and is also available in our Wine Boutique in Koper.

If you put a Red Gourmet or a Malvasia Gourmet in the middle of the table, endless stories will open up. Ones you want to share, but also ones that will bring many wine lovers to your table. Again and again.



CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Malvasia
RESIDUAL SUGAR _ Dry



Malvasia Gourmet

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Dry



Red Gourmet

Malvasia Gourmet

COLOUR _ Soft golden yellow.

AROMA _ Stone fruit, acacia blossom and almond.

TASTE _ Medium-bodied, with pleasant fruitiness and minerality. The aftertaste has a pronounced fullness and pleasant creamy notes of vanilla and bitter almond.

FOOD PAIRING _    

SERVING TEMPERATURE _ 9–12°C

Red Gourmet

COLOUR _ Intense ruby red colour with fresh shades of ripe cherries.

AROMA _ A very fruity scent reminds us of ripe blackberry, raspberry and blueberry.

TASTE _ Fruity, with a great deal of freshness, which, with its delicate tannins, blends beautifully into the harmonious, full and extract-rich wine speciality of Slovenian Istria.

FOOD PAIRING _   

SERVING TEMPERATURE _ 14–16°C

A Noble Selection

If you're looking for varietal elegance, the premium wines of the Capris collection are the right choice. Capris wines are born from grapes grown in specially selected sunny locations, so their noble bouquet, rich texture and fruity aromas bring the proximity of the sea, the loamy soil and the sun of Mediterranean Istria to the glass. Aging in wooden barrels give them a special character.

They will surprise you whenever combined with rich Mediterranean and Istrian cuisine.



CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Chardonnay
RESIDUAL SUGAR _ Dry



Chardonnay

CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Malvasia
RESIDUAL SUGAR _ Dry



Malvasia

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Cabernet
sauvignon
RESIDUAL SUGAR _ Dry



Cabernet Sauvignon

Capris Chardonnay

COLOUR _ Golden yellow.

AROMA _ Stone fruit, melon and lemon, with connecting slight roasted notes.

TASTE _ Fruity character with notes of selected wood, vanilla and nuts. A longer aftertaste with a slightly creamy note is accompanied by a delicate spiciness.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10–12° C

Capris Malvasia

COLOUR _ Golden yellow.

AROMA _ Ripe apples, acacia flowers, vanilla and almond.

TASTE _ Full-bodied, juicy and ripe fruity, intertwined with a delicate touch of selected wood. The aftertaste has a pleasant creamy note of vanilla and bitter almond.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10–12° C

Capris Cabernet Sauvignon

COLOUR _ Intense ruby with subtle brick hues.

AROMA _ Prunes, sour cherries, forest undergrowth, liquorice, white pepper, herbs.

TASTE _ Notes of ripe dark berries and herbs predominate. Ripe and sweet tannins together with a hint of wood give a pleasant, long aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 16–18° C

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Merlot
RESIDUAL SUGAR _ Dry



Merlot

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Dry



Refosco

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Tannat
RESIDUAL SUGAR _ Dry



Tannat

Capris Merlot

COLOUR _ Deep ruby..

AROMA _ Ripe forest fruits, blackcurrants, liquorice, plum jam, sour cherries in brandy, forest undergrowth, a ripe note of wood.

TASTE _ The fruitiness of ripe sour cherries intertwined with minerality and ripe sweet tannins. Long aftertaste with a pleasant woody note.



SERVING TEMPERATURE _ 16–18° C

Capris Refosco

COLOUR _ Intense ruby with purple hues.

AROMA _ Ripe sweet notes of blackberry, cherry, dried prunes and noble wood.

TASTE _ Fruity and complex with delicate tannins, it represents the wine speciality of Slovenian Istria.



SERVING TEMPERATURE _ 14–16° C

Capris Tannat

COLOUR _ Deep ruby with purple hues.

AROMA _ Fresh red fruits, cherry, strawberry and plum, with subtle notes of dark chocolate and vanilla.

TASTE _ Cherry and plum predominate, its aftertaste is pleasantly sweet, with a subtle hint of bourbon vanilla.



SERVING TEMPERATURE _ 14–16° C

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Charming Sparkling Wines

Professionally, they would be called Charmat sparkling wines, but we call them Capris – the charming sparkling wines, because each of them, wrapped in a veil of playful bubbles, seduces everyone. Capris sparkling wines are the stars of any party - from the first moment to the last.

Capris sparkling wines are made from both white and red varieties. The two sparkling wines of Refosco variety are particularly impressive, and their uniqueness and sparkle also reflect the perseverance and creativity of Istrian winemakers.



CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Malvasia,
Chardonnay, Pinot Blanc
RESIDUAL SUGAR _ Sec



Capris Cuvée

CATEGORY _ Premium
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Sec



Capris Refosco

CATEGORY _ Premium
TYPE _ White
GRAPE VARIETY _ Yellow Moscato
RESIDUAL SUGAR _ Sweet



Capris Moscato

Capris Cuvée Sparkling Wine

COLOUR _ Golden yellow with soft green hues. Intense sparkling and bubble chaining.

AROMA _ Acacia blossom, tropical fruit and green apple.

TASTE _ Pleasant, fresh and characterful with a light sweetish aftertaste.



SERVING TEMPERATURE _ 6–8 °C

Capris Refosco Sparkling Wine

COLOUR _ Intense ruby. Intense sparkling and chaining of tiny bubbles.

AROMA _ Ripe dark berries and cherry.

TASTE _ Rich and delicate at the same time, with an after-taste of ripe fruit notes of dark berries and sweet tannins.



SERVING TEMPERATURE _ 6–8 °C

Capris Moscato Sparkling Wine

COLOUR _ Clear golden yellow. Intense sparkling and chaining of tiny bubbles.

AROMA _ Jasmine blossom, apricot, lychee and gooseberry.

TASTE _ Aromatic, sweet and refreshing taste of fresh apricot, citrus, melon and tangerine.



SERVING TEMPERATURE _ 6–8 °C

Capris Rosé



Capris Rosé Sparkling Wine

CATEGORY _ Premium
TYPE _ Rosé
GRAPE VARIETY _ Refosco, Merlot
RESIDUAL SUGAR _ Sec

COLOUR _ Intense pink with cherry red hues, and with tiny bubbles released in chains.

AROMA _ Raspberries, cherries, wild strawberries, cranberries and redcurrants.

TASTE _ Fresh strawberries, red fruits, especially raspberries, cherries and redcurrants, with nice soft bubbles.



SERVING TEMPERATURE _ 6–8 °C

Capris Grand Cuvée

Capris Grand Cuvée is our only classical method sparkling wine. This elegant Mediterranean beauty, lemon-yellow in colour with delicate golden hues, is the perfect choice for true sparkling wine lovers, with only 3 grams of unadulterated sugar.

Capris Grand Cuvée Sparkling Wine

CATEGORY _ Premium Prestige
TYPE _ White
GRAPE VARIETY _ Chardonnay, Pinot Noir
RESIDUAL SUGAR _ Brut nature

COLOUR _ Lemon yellow with soft golden hues. Fine, intense and numerous bubble chains.

AROMA _ Citrus and white flowers intertwine with fresh aromas of yellow apples and pears and creamy notes of vanilla, hazelnut and almond.

TASTE _ Subtly elegant. Juicy and lively acidity intertwines with stone fruit and citrus flavours. The long aftertaste is dominated by minerality and has brioche and creamy finish.



SERVING TEMPERATURE _ 6–8 °C



Capris Marine

Social gatherings are moments when sparkling wines are particularly enjoyed. The very act of pouring the sparkling wine into a glass is a spectacle to behold, especially when the wine settles down and the chains created by the bubbles themselves tell us what kind of sparkling wine awaits us in the glass. Capris Marine sparkling wines embody elegance and prestige and are combined with the attractive aromas of white wine varieties.

Vibrant and sparkling, with a passionate touch of Istrian specialness and proximity to the sea. Let us enjoy a dance of sparkling bubbles!



CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Malvasia,
Chardonnay
RESIDUAL SUGAR _ Brut



Marine Brut

CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Malvasia,
Chardonnay, Pinot Blanc
RESIDUAL SUGAR _ Extra dry



Marine Extra Dry

Capris Marine Brut

COLOUR _ Lemon yellow with subtle green hues. Intense and numerous bubble chains.
AROMA _ Citrus, white fruit and green apple, with delicate notes of marzipan and hazelnut.

TASTE _ Fresh and full-bodied with plenty of fruitiness and a delicately creamy, discreetly almondy aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 6–8° C

Capris Marine Extra Dry

COLOUR _ Light yellow with soft green hues. Vibrant sparkling and bubble chaining.
AROMA _ Citrus, green apple, pear and white flowers.

TASTE _ Fresh and fruity taste with an aromatic finish and soft aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 6–8° C

Magnum of Harmony

All the typical red and white varieties of Istria captured in one bottle - that is Sixty. This prestigious collection offers a blend of aromas and flavours of authentic Istria, carefully selected varieties and locations, which are enhanced by oak barrel ageing to create a rich, full and structured taste.

Red Sixty is a rich, structured red wine that takes a long time to reach the wine shelves and has great bottle ageing potential. It is based on Cabernet Sauvignon, with Merlot, Shiraz and Refosco adding a unique character.

White Sixty is based on Malvasia, with Chardonnay, Sauvignon and a touch of Pinot Gris. The wine serves you with the minerality and harmony of all four varieties and the harmony of these selected varieties.



CATEGORY _ Premium Prestige
TYPE _ Red
GRAPE VARIETY _ Cabernet Sauvignon, Merlot, Shiraz, Refosco
RESIDUAL SUGAR _ Dry



Sixty Red

CATEGORY _ Premium Prestige
TYPE _ White
GRAPE VARIETY _ Malvasia, Chardonnay, Sauvignon, Pinot Gris
RESIDUAL SUGAR _ Dry



Sixty White

Sixty Red

COLOUR _ Dark ruby with subtle brick hues.

AROMA _ Forest fruits, tobacco, cherries, spices, dark chocolate and truffles.

TASTE _ Very complex, velvety and ripe fruity.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 9–11° C

Sixty White

COLOUR _ Golden yellow.

AROMA _ Stone fruit, acacia blossom, dried Mediterranean herbs, citrus fruits and dried apricots, with delicate notes of wood, vanilla and flint.

TASTE _ Full and rich with pleasant acids and fruitiness. Extraordinary minerality and a long, buttery aftertaste with a slight spiciness.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10–12° C

The Sweetest Wines from Slovenian Istria

Only the sweetest gifts of Istria fill the Treasures of Slovenian Istria collection of fine wines.

The selected palette of Sweet Moscato with its distinctive golden colour, late harvest Malvasia, seductive sweet Refosco and our indigenous speciality of Cipro match flavours that love to flirt with desserts as well as to accompany a more robust meat plate.

A wonderful end to a get-together, but also an exceptional gift that enhances any experience, no matter how sweet.



CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Cipro
RESIDUAL SUGAR _ Sweet



Cipro

CATEGORY _ Super Premium
TYPE _ White
GRAPE VARIETY _ Malvasia
RESIDUAL SUGAR _ Sweet



Malvasia Late Harvest

CATEGORY _ Super Premium
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Sweet



Sweet Refosco

Cipro Treasures of Slovenian Istria

COLOUR _ Soft crimson.

AROMA _ Flowers, fruits, candied orange peel, strawberry, rose flower, vanilla, sweet spices.

TASTE _ Full-bodied and sophisticated, with pronounced strawberry and rose.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 10–12° C

Malvasia Late Harvest Treasures of Slovenian Istria

COLOUR _ Intense gold with straw hues.

AROMA _ Raisins, honey, dried apricots and pears, acacia blossom and notes of nutmeg fruit and citrus.

TASTE _ A wide range of dried fruit flavours intertwined with almond and honey.

FOOD PAIRING _  

SERVING TEMPERATURE _ 10–12° C

Sweet Refosco Treasures of Slovenian Istria

COLOUR _ Intense dark ruby purple hues.

AROMA _ Blackberry, blueberry and cherry.

TASTE _ Sweet and extremely full, with a palette of ripe fruit. Long and rich aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 12–15° C

The Prestige - that is Capo d'Istria!

Vinakoper most prestigious Capo d'Istria collection brings together wines made from grapes from our best vineyard locations. Prudent cellaring and ageing in barrique wood barrels give these wines the Istrian character and the international prestige.

It is therefore no surprise that Capo d'Istria Wines can also boast many medals from national and international wine competitions. Among them, Capo d'Istria Refosco is the reigning champion and the winner of several gold medals.



CATEGORY _ Premium Prestige
TYPE _ Belo
GRAPE VARIETY _ Malvasia
RESIDUAL SUGAR _ Dry



Malvasia

CATEGORY _ Premium Prestige
TYPE _ Red
GRAPE VARIETY _ Cabernet
Sauvignon
RESIDUAL SUGAR _ Dry



Cabernet Sauvignon

CATEGORY _ Premium Prestige
TYPE _ Red
GRAPE VARIETY _ Merlot
RESIDUAL SUGAR _ Dry



Merlot

Capo d`Istria Malvasia

COLOUR _ Intense golden yellow.

AROMA _ Ripe yellow plum, carambola and almond with notes of Mediterranean herbs, resin, acacia blossom, honey and a hint of vanilla.

TASTE _ Full and rich, with pleasantly ripe acids, exceptional minerality and a long, slightly spicy and creamy aftertaste.

FOOD PAIRING _  

SERVING TEMPERATURE _ 10–12° C

Capo d`Istria Cabernet Sauvignon

COLOUR _ Deep Intense ruby with a garnet hue.

AROMA _ Ripe cherry, plum jam, green pepper, dark chocolate, undergrowth and subtle wood notes.

TASTE _ Very rich and full, notes of sour cherries, dark chocolate and tobacco, with a long aftertaste and noble tannins.

FOOD PAIRING _  

SERVING TEMPERATURE _ 16–18° C

Capo d`Istria Merlot

COLOUR _ Intense ruby with subtle brick hues.

AROMA _ Blackcurrant, brandied cherries, prunes, white pepper, liquorice, dark chocolate, dried herbs and soft smoky notes.

TASTE _ Rich and mellow. Ripe dark berries, dark chocolate, mint, tobacco and forest undergrowth, with woody notes and nicely ripe tannins.

FOOD PAIRING _  

SERVING TEMPERATURE _ 16–18° C

CATEGORY _ Premium Prestige
TYPE _ Red
GRAPE VARIETY _ Refosco
RESIDUAL SUGAR _ Dry



Refosco

CATEGORY _ Premium Prestige
TYPE _ Red
GRAPE VARIETY _ Shiraz
RESIDUAL SUGAR _ Dry



Shiraz

Capo d`Istria Refosco

COLOUR _ Deep ruby with purple hues.

AROMA _ Ripe blackberry, cherry, mulberry and blueberry intertwine with notes of wood, undergrowth, graphite, dark chocolate and spice.

TASTE _ Rich and very broad. Pleasantly soft and ripe acidity. Nice tannin structure and the extractability give the wine a long aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 16–18° C

Capo d`Istria Shiraz

COLOUR _ Intense ruby with a garnet edge.

AROMA _ Ripe dark fruits, blueberry jam, red pepper, dark chocolate and juniper berries with a hint of selected wood.

TASTE _ Ripe blueberries, brandied cherries, dark chocolate and sweet spices. Sweet velvety tannins and a pleasant woody note in the aftertaste.

FOOD PAIRING _ 

SERVING TEMPERATURE _ 16–18° C

Let Rubies Be Refined!

Istrian rubies are the wines selected by the chief oenologist. These are wines with a special identity and character. Their story is also created in a completely different way. The grapes are harvested in a different manner, and the whole vinification process differs from other processes employed. The process of selecting the varietal that will become the ruby in a given vintage is also different. Each vintage, the variety that promises the best long-term result is selected again and again.

In limited quantities and produced only in the best vintages, the Istria Rubies collection therefore includes only wines from selected locations, varieties and vintages, which are the result of the Vinakoper winery's knowledge, experience and tradition, as well as the oenologist's refined sense of taste. They are distinguished by the perfection of the colour, the aroma and the taste, as well as by the noble after-taste and readiness for long maturation and evolution.




VINAKOPER

KOGO
VINO · DELI · GOURMET



 VINSKI BUTIK 

Make a reservation at
Kogo Restaurant
T +386 51 261 726

Vinakoper d.o.o.
Šmarska cesta 1
6000 Koper
Slovenija

T +386 66 30 100
vinakoper@vinakoper.si

