**WINE DESCRIPTION**

**Colour:** intense ruby  
**Aroma:** intense aromas of red berries  
**Flavour:** full, fruity with a soft tannin spine  
**Recommended with:** grilled meat, game  
**Best served at:** 16 – 18°C

**TYPE OF PRODUCTION**

**Vineyard:** Breg  
**Soil:** Opoka (marl and sandstone)  
**Canopy training:** simple guyot, 4,000 vines per hectare  
**Yield:** up to 6,000 kg/ha  
**Vinification:** Merlot grapes are hand picked, de-stemmed in the cellar and left to macerate for 8 days - first two days at 10°C to obtain or preserve maximum level of fruitiness that is typical for Merlot. The wine is pressed and racked into stainless steel tanks for the final stage of fermentation, followed by biological deacidification that gives the wine softness and elegance. Wine is bottled in the summer of the year after harvest.

**WINE PARAMETERS**

**Vintage:** 2014  
**Alcohol level:** 12.5%  
**Total acids:** 6.0 g/l