

KRASNO Red blend

Colour, aroma and taste

Colour: ruby red colour with a purple hue

Aroma: Evoking bramble and red cherries followed by a grassy note

Taste: medium-bodied, boasts a gentle texture and a quite long finish

The sommelier recommends

Food pairing: Perfectly complements steaks both grilled and with sauce, venison, fiorentine steak and medium mature cheeses.

Aging potential: up to 4 years

Serving temperature: 14-16°C



Production method

Origin:

Wine growing area: Brda

Sites: SW, W, E

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4000 - 5000 vines/ha

Vineyard aged: 10 - 30 years

Type of soil: marl

Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes

Variety: Cabernet franc (40%), Cabernet sauvignon (30%), Merlot (30%)

Harvesting: exclusively handpicked grapes

Fermentation 100% stainless steel

Maceration All the varieties are macerated separately.

Maturing: in big wooden barrels (60 HL) for 12 months.

Malolactic fermentation: in all 3 varieties

Awards

Year and the name of the evaluation

2016 Vino Ljubljana - Slovenia

2016 Vino Slovenija Gornja Radgona - Slovenia

Vintage Award

2014 Silver Medal

2014 Silver Medal

Parameters

Vintage: 2018

Alcohol by volume: 13% vol

Acids: 4,28 g/l

pH: 3,76

Residual sugar: 3,0 g/l