




BENEDETIČ

CABERNET SAUVIGNON

Synonyms: Petit cabernet



	GRAPE VARIETY
	100% Cabernet Sauvignon

Type of wine: red, dry
Total acidity: 4,6 g/l

Vintage: 2015
Alcohol: 12,5 vol %

TERROIR

Vineyards age: 20 years

Vineyards exposure: Cerovo 100-150 m above sea level; S-SW

Vineyard: terraced, 4500 vines/ha, single guyot


Soil and Clime: flysch, in Brda called opoka; sub-Mediterranean, influenced by warm sea air and cold Alpine winds

Cultivation: integrated pest management; environmentally-sounds cultivation.

Harvest: exclusively by hand; time-adjusted according to the wine style, usually at the end of September

Maturation: on fine lees until January, when was filtered and bottled

Vinification: immediately after the harvesting of technological ripped grapes, it was destemmed, crushed and set for maceration for 8 to 10 days at a temperature between 25 and 28 °C. After the maceration, the pomace is gently compressed, and the obtained must is decanted to stainless steel tanks, where took place the fermentation and later a partially malolactic fermentation. After several months of wine care, the wine waits for bottling.

	BOTTLED		SERVING TEMPERATURE
	0,75 l bottles, box of 6 bottles, natural cork		14 and 16 °C