




BENEDETIČ

MERLOT

Synonyms: Merlo, Plant Medoc



	GRAPE VARIETY
	100% Merlot

Type of wine: red, dry
Total acidity: 4,9 g/l

Vintage: 2015
Alcohol: 13,0 vol %

TERROIR

Vineyards age: from 10 to 40 years

Vineyards exposure: Benečanovo 100-200 m above sea level; S-SW

Vineyard: terraced, 5000 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 in the second part 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 6 to 8 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