



## Movia

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# MOVIA

### REGION

Brda – Slovenia

### VARIETY

70% Merlot , 20% Pinot Noir , 10% Cabernet Sauvignon

Vines: Guyot single, 35 year old vines

Cultivation: organic

Vinification: Late harvest, hand picked, short vine-to-fermentation times (max. 2 hours). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Macerated 3 to 4 weeks until the end of fermentation when the pomace cap settles and naturally clears the wine. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulfites or any other preservatives added.

Ageing: Matured 6 years in French oak barrels, 6 months in bottle.

### TASTING NOTES

A cuvée of Merlot, Cabernet Sauvignon and Pinot noir that presents with a deep ruby red colour. The swirl quickly stops, the walls of the glass turn ruby, and eventually thick, slowly slipping tears. Its aromas are intense, luxurious. Blackberries, black currants, black cherries, ripe plums and red roses. Buttery scents, which are interlaced with perceptions of sweet spices, and the combination reminds us of plum tart. With time, notes of cedar, carob and chocolate express, and the finish reveals a slight touch of eucalyptus

### FOOD PAIRINGS

An ideal accompaniment to various beef or venison dishes, enriched with demi-glace sauce, or various reductions,