Movia

Veliko Rdeče
Brda Suho Rde e Kakovostino
Vino ZGP

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
Nose of spices and blackcurrant, hints of truffles, dark chocolate and fine oak. Dry on the palate, with mature, supple tannins and silky texture.

FOOD PAIRINGS
Is goes well with red and grilled meat, lamb, tuna and aged cheeses.