

ETHICAWINES

earth, heart, hands.



Movia

Cabernet Sauvignon
Brda Suho Rde e Kakovostino
Vino ZGP

REGION

Brda – Slovenia

VARIETY

100% Cabernet Sauvignon

Vines: Guyot single, 30 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 cover settles and naturally clears the wine. The wine is thus ready for a long and fulfilling active life in barrique casks, naturally without racking. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulfites or preservatives added

Ageing: Matured 4 years in 180L Slovenian oak barrels, 6 months in the bottle.

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TASTING NOTES

The nose confirms maturity, while remaining fresh and firm. Dark red fruits are still there but are joined by some leathery, undergrowth and tobacco notes.