



## Movia

# 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.