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Movia

MOVIA

Cabernet Sauvignon

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.

TASTING NOTES
A wine with a deep and dense, ruby red color. An extractive character that leaves slowly slipping, ruby tears along the walls of the glass. The bouquet is intense, of black currant, blueberry, blackberry, mulberry. Hints of red rose petals, licorice, black pepper, fern, hummus, forest undergrowth. Eventually, it reveals the aromas of chocolate, coffee, and finally, smoke. The taste is intense, refined. We perceive softness with nicely incorporated alcohol. At the same time, it offers a refreshing and tannic

FOOD PAIRINGS
Authentic accompaniment to a Florentine steak or a dish where venison reigns paired with chocolate or some other sweet sauce.