



Movia

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.

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.

FOOD PAIRINGS

The perfect wine to pair with roast beef, grilled duck and lamb. It goes well also with matured cheeses.