

Terroir Vranec Grand Reserva 2012

A dry red wine produced 100% from Vranec variety grapes that were let to partially dry on the vines. The density is typical for this variety; it has excellent vivacity and nice viscosity. The wine is defined by a dark ruby red color; the fruity and spicy nose unveils a fusion of ripe blackberries, blueberries and plums, with a discrete hint of mint. The 22-month ageing process in new American oak barriques ensures obtaining an exceptionally full-bodied and intense taste of red berries jam, and a long and persistent chocolate aftertaste. The harmonic acids, the soft velvety tannins and the complex bouquet with a delicate structure provide this wine with a long ageing potential. If aged for an extended period, under appropriate ambient conditions, this wine will show even more complexity and splendor.

Recommended serving temperature: 16-18°C

Pairing suggestions: with red meat specialties, game in a piquant sauce, or strong cheeses.

Decanting prior to serving recommended.

Alcohol: 16.2% by Vol.

Bottled: February 2015

