



Cuvée de Prestige 2014

Estate bottled dry red wine with a controlled and guaranteed origin, produced by vinification of delicately selected grapes of the Merlot (69%), Cabernet Franc (18%) and of the Vranec (13%) grape varieties. The wine is characterized by an intense ruby red color, an appealing aroma of ripe dark berries and discrete vegetative notes complemented with dark chocolate hints. The complexity of this cuvée results from the several-month ageing in new and partly used 225 L oak barrels. The taste is full-bodied, with a high content of extract, harmonic acids and soft velvety tannins that provide this wine with ageing capacity of several years.

Combine this wine with strong cheeses, meat and game specialties, or with spicy dishes.

Decanting prior serving recommended.

Recommended serving temperature: 14-16°C.

Alcohol: 14.5% by Vol.

Bottled: May 2016

Awards: AWC Vienna 2016, Austria – **Gold Medal**