



Cuvée de Prestige 2015

A dry red wine produced by vinification of delicately selected grapes of the grape varieties: Merlot (45%), Vranec (37%) и Cabernet Franc (18%). The wine is characterized by an intense ruby red color. Its appealing aroma of ripe dark berries and discreet vegetative notes is complemented with dark chocolate undertones. The complexity of this cuvée results from the 15-month ageing in new and partly used 225L oak barrels. The taste is full-bodied, with a high content of extract, harmonic acids and soft velvety tannins that provide this wine with bottle ageing capacity of several years. Enjoy 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 2017

Awards:

- Selection, Germany 2017 – **Gold Medal**
- Citta del Vino, Italy 2017 – **Gold Medal**
- AWC Vienna, Austria 2017 – **Gold Medal**