



## Kratosija 2017

Dry red wine obtained by vinification of carefully selected grapes of the varieties Kratošija (85%) and Vranec (15%). The wine has a deep ruby red color and a pleasant aroma of red and black small fruits, complemented by discreet spicy tones of cloves, mocha coffee and sweet root.

The complexity of this blend is due to the 30-month maturation in new and partially used barrels of French and American oak. The taste is elegant, complex and full, with high extract content, excellent structure and soft velvety tannins that give this wine the potential for many years of bottle ageing capacity.

This wine is perfectly paired with meat and game specialties in a spicy sauce. It is recommended to decant the wine before serving.

We recommend consuming this wine at a temperature of 15-18°C.

**Alcohol:** 15% by Vol.

**Bottled:** July 2020