



Cuvée de Prestige 2016

A dry red wine produced by vinification of delicately selected grapes of the following grape varieties: Merlot (43%), Vranec (38%) and Cabernet Franc (19%). The wine is characterized by an intense ruby red color. Its appealing aroma of dark berries is complemented by spicy undertones and finishes with a long aftertaste revealing cappuccino and dark chocolate. The complexity of this cuvée results from the 15-month ageing in new and partly used French and American oak barrels. The taste is full-bodied, with a high content of extract, harmonic acids and soft velvety tannins that provide this wine with a bottle ageing capacity of several years.

Pairing: with a selection of strong cheeses, meat and game specialties.

Decanting prior to serving recommended.

Recommended serving temperature: 15-18°C

Alcohol: 14.7% by Vol.

Bottled: April 2018

Awards: Mundus Vini Spring 2019, Germany – **Gold Medal**

Sakura 2018, Japan – **Gold Medal**

The Lyon International Competition 2019 – **Gold Medal**