

## Cuvée de Prestige 2018

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. The complexity of this cuvée results from the 17-month ageing in new and partly used French and American oak barrels. The taste is full-bodied, with a high content of extract, 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:** 15% by Vol.

**Bottled:** August 2020

**Awards:** Balkan International Wine Competition 2020, Bulgaria - Gold Medal

