



## Cuvée de Prestige 2017

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 before serving recommended.

Recommended serving temperature: 15-18°C

Alcohol: 15.5% by Vol.

**Bottled:** September 2019

**Awards:** Mundus Vini Spring 2020, Germany – **Gold Medal**  
Emozioni dal Mondo, Italy 2019 – **Gold Medal**