

SIGNATURE MERLOT Grand Reserva 2012



A special semi-dry red wine produced from 100% carefully selected grapes of the Merlot variety. The wine is characterized by a deep ruby red color with dark purple hues. The curiosity about this wine is the natural crop reduction resulting in partial dehydration of the grapes on the vine itself. The 23-months ageing process that takes place in new American and French oak barriques results in an intense, ripe and complex nose of red berries purée, discrete vanilla and hues of menthol and clove. The taste is rich, full-bodied and exceptionally ripe, with a soft tannin structure and harmonic acids, and with a long-lasting fruit-&-chocolate aftertaste. The extended bottle ageing period, under appropriate conditions, will add even more complexity to this wine. This wine is perfectly combined with red meat specialties, game in piquant sauce, strong cheeses.

Recommended serving temperature: 15-18°C.

Decanting prior serving recommended.

Alcohol: 17.3% by Vol.

Bottled: February 2015

Awards: Balkans International Wine Competition 2016, Bulgaria – **Gold Medal**
Vino Ljubljana 2015 – **Gold Medal**
AWC Vienna 2015 – **Gold Medal**
GAST – **Gold Medal**