



## Terroir Vranec Grand Reserva 2015

A dry red wine produced 100% from Vranec variety grapes that were let to partially dry on the vines. The density of the wine is typical for this variety; it has excellent vivacity and nice viscosity. The wine is defined by a dark ruby red color. The fruity and spicy nose unveils a fusion of ripe blackberries, blueberries and plums, with a discreet hint of mint. The 24-month ageing process in new French and American oak barrels ensures obtaining exceptionally full-bodied and intense taste of red berries jam with a long and persistent chocolate aftertaste. The harmonic acids, the soft velvety tannins and the complex bouquet with a delicate structure provide this wine with a long ageing potential. If aged for an extended period, under appropriate ambient conditions, this wine will display even more complexity and splendor.

Pairing suggestions: with red meat specialties, game in a piquant sauce, strong cheeses.

Recommended serving temperature: 15-18°C.

Decanting prior serving recommended.

Alcohol: 16% by Vol.

Bottled: March 2018