

Cuvée de Prestige 2006



A premium dry red wine produced with great care, through fusion during the alcoholic fermentation, from carefully selected grapes of Merlot (86%) and Cabernet Franc (14%). The wine has a beautiful ruby red color, a plentitude of fruit aromas with discreet vegetative notes, mixed with those of dark chocolate and cocoa, wrapped with vanilla, roasted cedar wood and cigar. Full-bodied, with a rich extract, soft velvety tannins and harmonic freshness, this gorgeous wine draws attention to its structure. Aged for 18 months in small 225L (new and partially used) oak barrels that give complexity to this cuvée. Its great structure and lively acidity will ensure the development of its further complexity through careful cellaring. While maturing, this wine may deposit slight sediment.

Enjoy it with red meat or game specialties, strong cheeses and with a variety of flavorful and spicy meals. Best served at 14-16°C. Decanting prior to serving is highly recommended.

Bottled: May, 2008

AWARDS:

- Gast 2008, Split, Champion Red Wines
- Novosadski Sajam 2008, Champion of Red Wines