

Terroir Vranec Grand Reserva 2011



A dry red wine produced from slightly dried grapes of the Vranec variety. The density is typical for this variety; it has excellent vivacity and nice viscosity. The wine is defined by a dark ruby red color; the intense fruity-spicy nose unveils a fusion of blackberries, blue berries and plums, with a discreet touch of mint. The 20-month ageing process in new American oak barriques provides the wine with an exceptionally full and rich taste of a berry purée with chocolate topping. The harmonic acids, the soft velvety tannins and the complex bouquet with a delicate structure, provide the wine with a long ageing potential.

Recommended serving temperature: 16-18°C. Combined this wine with red meat specialties, game in piquant sauces or strong cheeses. Decant prior to serving.

Alcohol: 17.2% Vol.

Bottled: January, 2014

AWARDS:

- Decanter World Wine Awards, UK, 2013 - Gold Medal
- Decanter World Wine Awards, UK, 2013 - Regional Trophy for Central and Eastern Europe, Reds over £15
- Balkans International Wine Competition, Bulgaria 2013 - Gold Medal
- WINE FAIR SPILT 2013, Croatia, Champion of Red Wines