

# CABERNET SAUVIGNON

## Grand 2017

<b>Grape type:</b>	100% Cabernet sauvignon		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyard location:</b>	Dornberk – Zalošče, Batuje		
<b>Year of planting vineyard:</b>	2006 & 2007		
<b>Vineyards altitude and incline:</b>	56-110 meters above sea level, 1-5% incline		
<b>Vineyards exposure:</b>	East		
<b>Viticulture:</b>	Regenerative viticulture		
<b>Soil type:</b>	Silty loam soils, alluvium of the Vipava River		
<b>Harvest:</b>	Harvested at the end of September		
<b>Maturation:</b>	36 months in 225 litre oak barrels		
<b>Bottling:</b>	1200 bottles 0,75 l in February 2021		
<b>Alcohol:</b>	14,0% vol	<b>Residual sugar:</b>	Dry
<b>Total acidity:</b>	6,0 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temperature:</b>	14-16 °C		



**Aging potential:** Stored correctly, this wine can be aged fifteen years and even more.

**Wine description:** The wine presents itself with a medium-intense ruby colour, gently tinted with violet hues. On the nose, it reveals inviting aromas of blackcurrant and ripe plums, interwoven with an elegant hint of cedarwood – a classic hallmark of the variety. Maturation in oak barrels has contributed seductive tertiary notes of caramel and chocolate, adding depth and warmth. On the palate, the wine is rich and persistent, with an abundance of ripe tannins that are soft, silky, and pleasantly spicy, rounding out the overall experience beautifully.

**Food matching ideas:** It pairs excellently with rich dishes such as slow-braised beef or game goulash, roasted lamb, and juicy grilled veal. It also pairs wonderfully with a selection of aged cheeses, further highlighting its complexity and elegance.

