

CABERNET SAUVIGNON

Grand 2020

Grape type:	100% Cabernet sauvignon		
Region:	Vipava valley – Slovenia		
Vineyard location:	Dornberk – Zalošče, Batuje		
Year of planting vineyard:	2006 & 2007		
Vineyards altitude and incline:	56-110 meters above sea level, 1-5% incline		
Vineyards exposure:	East		
Viticulture:	Regenerative viticulture		
Soil type:	Silty loam soils, alluvium of the Vipava River		
Harvest:	Harvested at the end of September		
Maturation:	36 months in 225 Litre oak barrels		
Bottling:	1350 bottles 0,75 l in march 2023		
Alcohol:	14,0% vol	Residual sugar:	Dry
Total acidity:	6,17 g / l	Bottle:	0,75 l
Serving temperature:	14-16 °C		



Aging potential: Stored correctly, this wine can be aged ten 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.

