

## MERLOT Single vineyard 2015

<b>Grape type:</b>	100% Merlot		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyards:</b>	Dornberk		
<b>Vineyards age:</b>	Since 1991		
<b>Vineyards altitude:</b>	175 meters above sea level, 39% incline		
<b>Vineyards exposure:</b>	East		
<b>Viticulture:</b>	Organic / Regenerative viticulture		
<b>Soil type:</b>	Marly sandy soil with clay		
<b>Harvest:</b>	Hand-harvested in mid-September		
<b>Maturation:</b>	Maceration until the end of fermentation. Nurtured in barrique barrels for three years, then bottled.		
<b>Bottling:</b>	1050 bottles 0,75 l in February 2019		
<b>Alcohol:</b>	14,0% vol	<b>Residual sugar:</b>	Dry
<b>Total acidity:</b>	5,95 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temperature:</b>	14-16°C		



**Aging potential:** With proper storage, this wine can age for at least fifteen years.

**Wine description:** The wine is distinguished by its deep ruby color and rich aroma with notes of ripe black cherries, blackcurrants, and berries. These intertwine with delicate hints of almonds, tobacco, and spices. On the palate, the wine is full-bodied, rounded, and well-balanced, with pleasant tannins. It finishes with a long, velvety fruity aftertaste, where dark fruit and woody notes re-emerge. The wine impresses with its maturity, finesse, and elegance.

**Food matching ideas:** The wine pairs excellently with red meat, herb-seasoned lamb, game, cured meats, aged cheeses, and dishes with mushrooms, porcini, or truffles. It also shines as a companion to elegant culinary menus, where it complements and enhances the dish without overpowering it.

