

# RDEČE-RED Vipava classic 2024

<b>Grape type:</b>	Cabernet sauvignon 50%, Merlot 50%,				
<b>Region:</b>	Vipava valley – Slovenia				
<b>Vineyards:</b>	Dornberk – Zalošče, Batuje				
<b>Vineyards age:</b>	Since 2007 and 2016				
<b>Vineyards altitude:</b>	56-110 meters above sea level, 1-5% incline				
<b>Vineyards exposure:</b>	North-west, east				
<b>Viticulture:</b>	Regenerative viticulture				
<b>Soil type:</b>	Silty loam soils				
<b>Harvest:</b>	Hand-harvested at the end of September				
<b>Maturation:</b>	Six months on the yeasts in stainless steel tanks				
<b>Bottling:</b>	5400 bottles 0,75 l in February 2025				
<b>Alcohol:</b>	13,5% vol	<b>Residual sugar:</b>	Dry	<b>Energy value:</b>	
<b>Total acidity:</b>	6,41 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 five years.

**Wine description:** Red/red is the master's wine. The wine displays a medium-intense ruby color with youthful violet hues. On the nose, fresh fruity aromas of black cherry, blackberry, and a hint of spicy blackcurrant prevail, complemented by subtle notes of dried plums and herbs. As the wine was not aged in barrique barrels, it retains a pronounced varietal purity and freshness. On the palate, it is full-bodied, with vibrant fruitiness and well-expressed freshness that contribute to its pleasant drinkability. The tannins are moderate and smooth, while the finish is long, fruity, and harmonious, emphasizing the youthful and fresh character of this blend of Merlot and Cabernet Sauvignon.

**Food matching ideas:** It pairs perfectly with beef carpaccio, a platter of prosciutto, sun-dried tomatoes and hard cheese, roasted chicken with herbs or turkey medallions in red wine sauce, pork tenderloin with plum sauce, pasta with game or beef ragù, mushroom and thyme risotto, baked eggplant with tomato sauce and cheese, and stuffed roasted peppers with lentils and herbs.

