

# RED



## VINEYARD & PRODUCTION INFO

**Green Status:** sustainable  
**Soil composition:** marlstone and sandstone  
**Training method:** single Guyot  
**Vines/ha:** 4,000 vines/ha  
**Exposure:** South, South-East  
**Vines age:** 35-55 years  
**Harvest time:** late September



## WINEMAKING & AGING

**Varietal composition:** 50% Blaufränkisch, 50% Pinot Noir  
**Fermentation**

**Container:** stainless steel tanks

**Length:** 14 days

**Temperature:** 61-64 °F

**Malolactic fermentation:** yes

### Aging

**Container:** stainless steel tanks

**Length:** 7 months

**In bottle:** 2 months



## TECHNICAL DATA

**Alcohol:** 12%

**Residual sugar:** 0.8 g/l

**Acidity:** 6.55 g/l



## FOOD PAIRINGS

Grilled meats, smoked sausages, burgers, pizza, roast chicken, mushrooms, hard cheeses, charcuterie.



## TASTING NOTE

Bright ruby, with bold aromas of blackberry, cranberry, red cherry, and warm currant over soft dark spice. Juicy and smooth on the palate, a fresh red-and-black fruit core with gentle spice and an easygoing texture. The finish is fruity, lightly spicy, and refreshing.

## PRODUCER PROFILE

**Project by:** Peter Gönc

**Winemaker:** Peter Gönc

**Region:** Ptuj (Štajerska-Slovenia)

Grape  
abduction  
company

