



MARLON DELON

Colour: Red

Blend: 80% Cabernet Sauvignon, 20% Merlot

Vintage: 2017

Appellation: Alma Mons (Fruska gora)

VINEYARDS

Area under vines: 64 ha.

Plantation density: 4,000 vines / ha.

Average age of the vines in 2017: 15 years-old

Soil types: Alluvial with several layers of clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 9th October – 27th October 2017

VINIFICATION TECHNIQUES

Vats used: 100 % wood (5000 l thermo-regulated tanks)

Initial fermentation: 20-25 days according to the tasting

Malolactic fermentation in the barrels: Co-inoculation with yeast and MLB / Fermentation temperature 26-28 °C. Daily tasting

Barrel maturing: 100 % French oak barrels 225 l, Medium toast

Duration: 18 months

Composition of the wine: 15.50% alc. / pH: 3.52

Total Acid: 7,3 g/l

Residual Sugar: 2,30 g/l

REMARKS

An expressive, perfumed nose offers black cherry currant and cassis with secondary notes of violet cedar and a touch of wild spice. Broad on the palate, the dark fruits are intense without being overwrought, and the tannins are prominent yet remarkably silky for such a youthful wine.

With all the elements balanced beautifully, this wine has the potential for true greatness. Enjoy over the next 10+ years.