



GRAND TRIANON

Colour: Red

Blend: Merlot 50%, Cabernet Sauvignon 36%, Shiraz 14%

Vintage: 2020

Appellation: Alma Mons (Fruska gora)

VINEYARDS

Area under vines: 64 ha.

Plantation density: 4,000 vines / ha.

Average age of the vines in 2016: 18 years-old

Soil types: Alluvial with several layers of clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 14th September – 10th October 2019

VINIFICATION TECHNIQUES

Vats used: 100% Stainless steel thermo-regulated tanks

Initial fermentation: 15-20 days according to the tasting

Malolactic fermentation in the barrels: Co-inoculation with yeast and MLB / Fermentation temperature 25-27 °C. Daily tasting

Barrel maturing: barrels 225 l, 80 % French oak, 10 % Slavonian oak, 10 % American oak, Medium toast

Duration: 18 months

Composition of the wine: 16.0% alc. / 3.45pH

Total Acid: 6,43 g/l / Residual Sugar: 1,08/ g/l

REMARKS

It has a deep ruby red color with black nuances. Peppery red and black fruits make up the perfume. It is a round and supple wine with ample doses of spicy black fruit. In the mouth, this is slightly sweet from the Syrah, with solid acid and structure throughout.

The finish carries some continuing fruit and mild tannins with a long multi-layered aftertaste.