

DUNAJ 2020, Classic



VARIETY	Dunaj
VINTAGE	2020
CATEGORY	red dry
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Perešské vineyard
PLANTING YEAR	2019
SOIL	sand+clay
COLLECTION DATE	21.09.2020
SUGAR CONTENT [°NM]	23,5
ALCOHOL [% obj.]	13
RESIDUAL SUGAR [g.l-1]	3
ACID CONTENT [g.l-1]	5,6
CAP	screw type stopper
PRODUCTION BATCH	L89



SENSORY DESCRIPTION OF WINE

The colour of the wine is crimson red with a purple glare. The scent is dominated by cherry and dark chocolate. The taste follows the aromatic sensation. Medium full-bodied wine with a pleasant aftertaste.

FOOD RECOMMENDATION

venison goulash, dark chocolate

SERVING TEMPERATURE

16-18°C

MATURING POTENTIAL

3-4 years

VINIFICATION

Hand-picked grapes were stripped and fermented at 4°C for two days. Following alcoholic fermentation, the pressed wine underwent malolactic fermentation in a stainless steel tank. Subsequently, it was transferred to a large oak barrel where it matured for 12 months, developing its flavour profile and complexity.