

DUNAJ 2021, Ars in Vino



VARIETY	Cabernet Franc
VINTAGE	2021
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	27.09.2021
SUGAR CONTENT [°NM]	25
ALCOHOL [% obj.]	14,5
RESIDUAL SUGAR [g.l-1]	3,2
ACID CONTENT [g.l-1]	5,2
CAP	natural cork
PRODUCTION BATCH	L95



SENSORY DESCRIPTION OF WINE

The colour of the wine is opaque ink-violet. In the aroma, a distinctive trace of plum jam and dark chocolate can be felt. In the full and rich taste, there is a wonderful harmony of fruit taste with pleasant tannins. The long aftertaste is elegant and persistent.

FOOD RECOMMENDATION

venison goulash, dark chocolate

SERVING TEMPERATURE

18°C

MATURING POTENTIAL

6-8 years

VINIFICATION

Hand-picked grapes, harvested at optimal phenolic ripeness from a warm vintage, were destemmed and fermented on the skins at 0°C for 3 days. Following alcoholic fermentation, the wine underwent malolactic fermentation in a stainless steel container. It was then transferred into oak wooden barrels, with a volume of 225L and 500L, comprising a blend of 10% new barriques, 20% 1 and 2-year-old barriques, and 30% older barriques, along with 40% aged in a stainless steel tank. The wine matured for 12 months, allowing it to develop complexity and depth.

