FRANKOVKA MODRA 2021, Pro Rege





VARIETY Frankovka modra

VINTAGE 2021

CATEGORY red dry

VOLUME (L) 0,75 L

WINE-GROWING REGION Nitra wine-growing region

WINE DISTRICT Želiezovský

WINE VILLAGE Farná

VINEYARD Iklad Hill

PLANTING YEAR 2018

SOIL brown soil

COLLECTION DATE 16.11.2021

SUGAR CONTENT [°NM] 24

ALCOHOL [% obj.] 13

RESIDUAL SUGAR [g.l-1] 2

ACID CONTENT [g.l-1] 5,7

CAP screw type stopper

PRODUCTION BATCH L94



SENSORY DESCRIPTION OF WINE

The wine has a ruby-red colour. The aroma alternates with a fruity cherry aroma with shades of chocolate and vanilla. The taste is medium full-bodied, varietal and very fruity.

FOOD RECOMMENDATION

grilled turkey breast, roquefort cheeses, gouda

SERVING TEMPERATURE

16-18°C

MATURING POTENTIAL

4-6 years

VINIFICATION

Hand-picked grapes after stripping were fermented in the winemaker for 4 days at a temperature of 4°C. After pressing, malolactic fermentation took place. The wine was put into a combination of 1-2 and 3-year barrique 225L barrels for 12 months of maturation.

