

Capris Cabernet sauvignon

Capris Cabernet Sauvignon boasts an intense ruby color with gentle brick hues. The taste of the wine is rich, structural and beautifully matured.

Wine description:

- Variety: Cabernet sauvignon
- Soil type: Eocene flysch, marl and sandstone
- Location: Debeli rtič and Hrvatini – Eocene flysch, marl and sandstone
- Grape harvest: by hand, early October
- Winemaking: Grapes are macerated for 12-16 days at a temperature of 25-29°C. After pressing and malolactic fermentation the wine is left to mature in large oak barrels and barrique barrels for at least 24 months.
- Aging potential: 5–8 years
- Colour: Intense ruby with soft brick-red edge
- Aroma: Rich and complex, reminiscent of dried plums, kirsch-soaked cherries, undergrowth, soot, liquorice, white pepper, leather and herbs.
- Taste: Rich, structured and ripe. The impression on the palate is of ripe dark berries and herbs. Sweet ripe tannins and a sophisticated hint of wood give the wine a nice long aftertaste.
- Food and wine pairing recommendation: Pairs well with red meat, game, semi-cured cheese, T-bone steak, beefsteak, spicy sauces, and so forth.
- Serving temperature: 16–18 °C



Quantity / Packaging: 0,75 l
Sugar level: Sec (dry)