

Capris Refošk

Refošk is a variety of red wine, intense ruby in color with purple hues. The wine has a rich and very wide taste, the aroma surprises us with an abundance of ripe fruit.

Wine description:

- Variety: Refosco
- Soil type: eocene flysch and marl
- Location: Šantoma, Purissima – Eocene flysch and marl
- Grape harvest: by hand, late September and early October
- Winemaking: Grapes are macerated for 8-14 days at a temperature of 25-28°C. After malolactic fermentation, the wine is left to mature in large oak barrels and barrique barrels for at least 12 months.
- Aging potential: 5-8 years
- Colour: Intense ruby with purple hues
- Aroma: Sweet, ripe notes of blackberry, sour cherry, dried plums, with fragrant and sophisticated earthy and woody undertones.
- Taste: The wine is fruity and complex. The soft tannins blend harmoniously into a deep and high-extract wine, distinctive of Slovenian Istria.
- Food and wine pairing recommendation: Thanks to its aroma, full body and balanced acidity pairs well with cured meats, steaks, grilled meat, fish stew and game.
- Serving temperature: 14-16 °C



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