

Capris Merlot

Capris Merlot is adorned with a ruby color with brick shades. The taste of the wine is full, soft and rich.

Wine description:

- Variety: Merlot
- Soil type: Eocene flysch, marl and sandstone
- Location: Debeli rtič, Purissima – Eocene flysch, marl and sandstone
- Grape harvest: by hand, late September
- Winemaking: Destemmed grapes are macerated for 10-14 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: Ruby with brick-red edge
- Aroma: An intense scent, reminiscent of ripe forest fruits, black currant, liquorice, plum jam, kirsch-soaked cherries, undergrowth, leather and a sophisticated note of wood.
- Taste: Deep, smooth and rich. The fruitiness of the ripe sour cherry complements the mineral character and the sweetness of ripe tannins. The nice long aftertaste with a hint of wood adds to the wine's sophistication.
- Food and wine pairing recommendation: Pairs well with game, red meat, pasta and risotto with meat-based sauces, and semi-cured cheese
- Serving temperature: 16–18 °C



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