

Capris Tannat

Tannat is a wine adorned with a deep ruby color with purple effects. The aroma is intense, varietal and reminiscent of fresh red fruit. The wine in the mouth shows wonderful concentration and length.



Wine description:

- Wine region: Slovenian Istria
- Vineyard: Debeli rtič, Baredi
- Soil type: Eocene flysch with marl and sandstone
- Variety: Tannat
- Harvest: Exclusively manual harvest at the end of September
- Processing: Macerated grapes are macerated for 10 to 14 days at a temperature between 23 and 27 °C. After pressing and biological deacidification, the wine matures for 12 months in large oak barrels and barrique barrels made of French and Slavonian oak.
- Color: This wine is adorned with a deep ruby color with shades of purple.
- Aroma: The aroma is intense, varietal and reminiscent of fresh red fruits, cherries, strawberries and plums. Maturation notes are discreet, beautifully incorporated into the base of the wine with a gentle note of dark chocolate and vanilla.
- Taste: The wine in the mouth shows wonderful concentration and length. The tannins characteristic of this variety are concentrated but smooth and velvety. Fruity perceptions of the scent are repeated, with cherries and plums predominating. The aftertaste is longer, pleasantly sweet, with a gentle note of bourbon vanilla.
- Serving temperature: 14 - 16 °C
- Aging potential: now - 2027

Quantity / Packaging: 0,75 l

Sugar level: Sec (dry)