

ČOTAR

VITOVSKA

Kras , Slovénie



Availability	Private import
Human	Brancko et Vasja Cotar
Millésime	2016
Appellation	Krast PTP
Sols	LimestoneTerra Rossa
Altitude Des Vignes	Various
Orientation	Various
Cépages	100% Vitovska
Viticulture	Organic
Palissage	Guyot
Pi/Hect	6 500 pi/ha
HI/Hect	40 hl/ha
Vendanges	Handharvested
Vinification	5 days of skincontact in open vats.
Levures	Indeginous
Élevage	20 months in old barrels
Volume D'alcool	12% alc./vol.
Sulfites	10 mg/l
Sucre Résiduel	1.7 g/l
Acidité Totale	5.8 g/l
Color	Deep orange
Degustation	Despite the apparent pellicular maceration, this wine is very refind. A delicate nose reminiscent of marmalade and ground cherry. On the palate, the ground cherry and dried apricot still remains and the tannins are present but elegants.
Temperature Of Service	12-15°C

BOIRES
