

VERANDA RED

TYPE:

Dry Red Wine

VINTAGE:

2022

CLASSIFICATION:

Protected Geographical Indication
Macedonia (PGI)

VARIETAL COMPOSITION:

Merlot 50% - Cabernet Sauvignon 25% - Syrah 25%

VINIFICATION:

Classic red wine vinification. Additionally, extraction lasts for 14 days in controlled temperatures.

COLOUR:

Deep ruby colour with purple hues.

NOSE:

Impressive aromas of sour cherry, cherry jam, blueberry and plum framed with notes of pepper and chocolate.

TASTE:

It has a medium body with crisp acidity and silky tannins in the mouth. Cherry, blackberry, sour cherry, chocolate, pink peppercorn and vanilla are exploding on the palate.

AGEING POTENTIAL:

10 years

SERVING SUGGESTIONS:

Pork with plums, pasta with red sauces and tuna fillet.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 12,5 %
Res.Sugar: 3,1 gr/ltr
Ph: 3,65
T.A: 4,7 gr/ltr (tartaric acid)

V.A: 0,36 gr/ltr (acetic acid)
SO₂ free: 26 mg/ltr
SO₂ tot: 79 mg/ltr

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