

GÊG

KALLMET SUPERIOR

vine varieties (%)	Kallmet
vintage	2020
vineyards situated in	Zadrima
international prizes	Decanter World Wine Awards 2021
S. C. S. Longer	Points: 91, Medal: Silver
maceration techniques	Normal crushing, pre-fermentative
	and post-fermentative macerations
	performed in specific temperatures
	and durations
vinification techniques	Temperature controlled fermentation
malolactic fermentation	Temperature and strain controlled
	process accompanied by specific daily
	oenological practices
ageing in wood	Periodic batonnages for 8 months in
11111111	French wood vessels
ageing in bottle	At least 8 months
bottle volume	
alcohol content	
color	Ruby red with typical orange tinge
Color	
	during ageing
smell	during ageing Violet, berries, dogwood fruit stand
smell	during ageing Violet, berries, dogwood fruit stand out
	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great
smell	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great drinkability thanks to well balanced
smell taste	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great drinkability thanks to well balanced acidity
smell taste tasting temperature	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great drinkability thanks to well balanced acidity 16-18°C
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smell taste tasting temperature cuisine	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great drinkability thanks to well balanced acidity 16-18°C Important dishes based on red meats and wild fauna
smell taste tasting temperature cuisine sealed bottle storage	during ageing Violet, berries, dogwood fruit stand out Full body with silky tannin. Great drinkability thanks to well balanced acidity 16-18°C Important dishes based on red meats and wild fauna Horizontally in cool, dry and dark place
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