

GÊG

KALLMET SUPERIOR

vine varieties (%)	Kallmet
vintage	2020
vineyards situated in international prizes	Zadrima Decanter World Wine Awards 2021 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 French wood vessels
ageing in bottle	At least 8 months
bottle volume	750 ml
alcohol content	14.5% by volume
color	Ruby red with typical orange tinge during ageing
smell	Violet, berries, dogwood fruit stand out
taste	Full body with silky tannin. Great drinkability thanks to well balanced acidity
tasting temperature	16-18°C
cuisine	Important dishes based on red meats and wild fauna
sealed bottle storage	Horizontally in cool, dry and dark place
opened bottle storage	In fridge for mostly 3 days after opening
allergens	Contains sulfites
packaging	Box containing 6 bottles with dimensions 33.5x25.5x18 cm and weight 9.45 kg