



MATALJ

NEGOTINSKA KRAJINA

KREMEN KAMEN 2013

Sortni sastav: Kaberne sovinjon 100%

Alkohol: 14.5% vol.

Sadržaj šećera: suvo

Sazrevanje: 18-24 meseca barik

Opis vina: Ovo vino je pravi predstavnik podneblja Negotinske Krajine. Topla i suva klima, veoma kompleksno i cedito zemljište čine ovo vino izuzetno koncentrisanim i karakternim.

Boja: Zagasito rubin.

Miris: Izuzetno kompleksan, snažnog napada i veoma svež. Na mirisu se izdvajaju arome crnog voća poput crne ribizne, svežih i suvih šljiva, zatim arome eukaliptusa, primetan je i uticaj plemenitog hrasta te je moguće prepoznati blage arome dima, vanile, kafe.

Ukus: Koncentrisan, skladan, punog tela, sa velikim sadržajem kvalitetnih tanina, prijatnih kiselina. Završni ukus Kremen Kamena je izuzetno dug, čist i kompleksan. Odležavanje: Do 15 godina. Ovo vino je još uvek mlado i odležavanjem će dobiti na mekoći tanina, još većoj ozbiljnosti i kompleksnosti. Pojaviće se još tercijarnih aroma i vino će biti još raskošnije.

Temperatura serviranja: 16-180 celzijusa

Hrana: Parmezan, suve šljive sa slaninom, ragu od divlje svinje, srneći gulaš, biftek.

Variety: Cabernet Sauvignon 100%

Alcohol: 14.5% vol.

Sugar content: dry

Maturation: 18-24 months oaked

Description of the wine: This wine is a true representative of the Negotino Krajina climate. Warm and dry climate, highly complex and oily soil make this wine extremely concentrated and characteristic.

Color: Embarrassed ruby.

Nose: Extremely complex, powerful attack and very fresh. Aroma of black fruits such as black currant, fresh and dry plums, aromas of eucalyptus, and the influence of noble oak are recognizable on the scent, and it is possible to recognize mild smells of smoke, vanilla and coffee.

Taste: Concentrated, harmonious, full body, with high content of quality tannins, pleasant acids. The final taste of the quartz Stone is extremely long, clean and complex.

Aging: Up to 15 years. This wine is still young and the aging will get on the softness of tannin, even more seriousness and complexity. More tertiary aromas will appear and the wine will be even more luxuriant.

Serving temperature: 16-18 celsius

Food: Parmesan, dried plums with bacon, wild boar, roasted goulash, beefsteak.

