



MATALJ

NEGOTINSKA KRAJINA

KREMEN 2015

Sortni sastav: Kaberne sovinjon 85% i Merlot 15%

Alkohol: 13.5% vol

Sadržaj šećera: suvo

Sazrevanje: 12 meseci barik

Opis vina:

Osnovne karakteristike ovog vina su mekoća, voćnost i kompleksnost. Ovo je tipičan negotinski kaberne. Za nijansu mekši, ali i kompleksniji zbog dodatka merloa.

Boja: Zagasito rubin

Miris: Veoma kompleksan, slojevit i nežan. Dominiraju arome svežeg i sušenog voća, tu su cassis-likier od crne ribizle, šumsko voće, džem od šljiva i šipka. Uz voćne arome prisutne su arome cimeta, lista duvana, kedra, ljubičice i sladića.

Ukus: Pun, mekan, skladan, poliranih tanina, prijatnih kiselina i izrazito voćan. Završni ukus je umereno dug i kompleksan.

Odležavanje: Do 10 godina

Temperatura serviranja: 15-160 celzijusa

Hrana: Tvrdi sirevi, jaretina, teletina ispod sača, rebarca, beef bourguignon.

Variety: Cabernet Sauvignon 85% and Merlot 15%

Alcohol: 13.5% vol

Sugar content: dry

Maturation: 12 months oaked

Description of the wine:

The basic characteristics of this wine are softness, fruity and complexity. This is a typical Cabernet Sauvignon from Negotin region. It is smoother, but also more complex due to the addition of Merlot.

Color: Embarrassed ruby

Nose: Very complex, stratified and gentle. Dominated by aromas of fresh and dried fruit, there are cassis-liqueur of black currant, forest fruits, plum and barber jam. Fruit aromas include aromas of cinnamon, a list of tobacco, cedar, violet and sweetmeat.

Taste: Fully, soft, harmonious, polished tannin, pleasant acids and extremely fruitful. The final taste is moderately long and complex.

Aging: Up to 10 years

Serving temperature: 15-16 Celsius

Food: Hard cheeses, yolks, veal under bite, rebar, beef bourguignon.

