



# MATALJ

NEGOTINSKA KRAJINA



## CRNA TAMJANIKA 2016

**Sortni sastav:** Crna Tamjanika 100%

**Alkohol:** 12,0% vol.

**Sadržaj šećera:** slatko

**Sazrevanje:** 100% inox

**Opis vina:**

**Boja:** ružičasta

**Miris:** Slatkast i nežan miris ratluka od ruže, slatkog od dunja i gumenih bombona sa ukusom kole.

**Ukus:** Sladak, ali svež i živahan, tamjanika je puna, ali nika-ko previše slatka već u veoma dobrom balansu sa kiselinama. Arome na nepromenama prate one na mirisu, a najdominantnije su arome ratluk od ruže i soka od grožđa

**Odležavanje:** 5 do 7 godina.

**Temperatura serviranja:** 10-120 celzijusa

**Hrana:** ratluk, urmašice, orasnice, baklava sa višnjama.

### Technical characteristics:

**Variety:** Black Tamjanika 100%

**Alcohol:** 12.0% vol.

**Sugar content:** sweet

**Maturation:** 100% inox

**Description of the wine:**

**Color:** pink

**Nose:** Sweet and delicate smell of ratluk from roses, sweet of quince and rubber candy with a taste of the wheel.

**Taste:** Sweet, but fresh and lively, the incense is full, but not too sweet, but in a very good balance with acids. Aroma on the palate follows the fragrances, and the most dominant are the aromas of rose rose and grape juice

**Aging:** 5 to 7 years

**Serving temperature:** 10-12 celsius

**Food:** Ratluk, urmašice, walnuts, cherries with cherries.