

SANTA LUCIA NOIR 2016



Grape variety: Merlot 50%, Cabernet Sauvignon 30%, Teran 20%
Category: dry red wines
Wine-growing area: West Istria, Croatia
Vineyard: single vineyard Santa Lucia
Age of vineyard: 11 - 13 years
Altitude of vineyard: 240 m
Vineyard orientation: southwest
Soil composition: flysch, limestone, clay
Harvested: by hand
Vinification: manual grape selection of Merlot, Cabernet Sauvignon and Teran. Maceration 20-40 days.
Aging: barrique 18 months, inox 6 months. Final maturation in bottle
Alcohol by volume: 14,5 %vol
Total acidity: 5,7 g/l
Unfermented sugar: 3,3 g/l
Bottle size: 0,75l+1,5l
Serving temperature: 18 °C

Tasting note

Santa Lucia Noir is cuvee produced from local grape Teran and international Merlot and Cabernet Sauvignon, grapes growing in our Santa Lucia single vineyard.

The colour is opaque ruby red. Developing nicely on the nose, opening with the blend of meaty, oaky notes with hint of black cherries, black plums, and hints of leather. Refined freshness.

Dry on the palate with velvety texture and supple tannins. Lush freshness of Teran is a good backbone to Merlot bringing softness and full body. Some coffee and wet leaves notes add to the complexity of taste. In short, palate speaks in elegant and fine tone of Istrian red blend

The finish is long and inviting.

Food matching

No brainer with steaks, game and matured hard cheeses.

Ageing potential

Time will do it good, thus ageing potential is for sure till 2033.