

MANGUP, CVIČEK PTP



VINTAGE	2022
BOTTLE SIZES	1 L
WINE STYLE	Still reddish wine
ALCOHOL CONTENT	10,0 vol. %
GRAPE VARIETIES	Blaifränkisch, welschriesling, kraljevina and žametna črnina
AGING POTENTIAL	2 years
SERVING TEMPERATURE	14 °C
TECHNICAL DATA:	
Total acidity	6.2 g/L
Residual sugar	1.0 g/L (dry)
pH	3.14
VINEYARDS:	
Age of the wines	7–30 years
Training system	Single guyot
Soil	Sandstone, marl
Vineyard slope	13–28 %
Aspect	West / East–West
Altitude	270 m
Climate	Continental
Location	Wine-growing region Posavje, Wine-growing district Dolenjska

SENSORY CHARACTERISTICS: It has an attractive, light red color with a slight ruby cast, and fresh fruity aromas, with an emphasis on red fruits (raspberry, cherry and red currant).

VINIFICATION:

Harvesting method	Hand-picked
Harvest time	September 2022
Vinification	Short fermentation of red varieties for a few days on the skins then pressed and fermented (also MLF) in steel tanks, White varieties are immediately destemmed, pressed and fermented separately from red varieties. Blending is done after fermentation when wine settle.
Bottling time	When the fermentation is over and the wine has calmed down, we make a blend December 2022