

ROOSTER RUN, CVIČEK PTP



VINTAGE	2025
BOTTLE SIZES	0,75 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	6,52 g/L
Residual sugar	0.1 g/L [dry]
pH	3.22
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, emphasizing red fruits (raspberry, cherry, and red currant). It is harmonious and smooth. Balanced acidity gives it freshness and drinkability. Low alcohol, low calorie and low sulfur content make this wine unique.

VINIFICATION:

Harvesting method	Hand-picked
Harvest time	August, September 2025
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 the wine settles.
Bottling time	November 2025

AWARDS: DWWA 2026 Bronze medal (88 points) // 54. Teden Cvička Double Gold medal