

Merlot mature Prestige grande reserve 2015

Mature prestigious "**Prestige**" Guštin wines are marked with a black label. The grapes are harvested when they are fully ripe, with already brown pips and stalks. Maceration takes place in the cellar for up to 26 days. The wine is then matured in oak barrique barrels for a year on its fine lees, stirred with minimal addition of sulfur. Before bottling, the wine matures for another year in inox barrels. The wine is stored in the cellar for another 2 to 5 years before the sale.

Guštin wines retain their freshness and acquire the personal stamp of a master.

Wine:	Merlot
Year:	2015
Composition:	100% merlot
Al. vol. %:	13.0%
Sugar:	Dry
Produced in:	ZGP Vipava Valley
Location:	Biljenski griči
Terrain (soil):	Marl, Argil flysch
Altitude:	70 – 150 m
Average age of the vineyard:	60 years
Use of herbicides in the vineyard:	No
Mode of cultivating:	Casarsa
Number of vines / ha:	1,500
Harvest per vine:	1.5 kg
Harvest time:	The second week of October
Harvesting:	Manually into boxes
Fermentation:	Spontaneous, without added yeast
Maceration:	26 days with grapes
Sulfurization:	Minimal when bottling
Filling:	0.75 l
Packaging:	6 bottles/ carton

