

## Merlot mature Prestige 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 21 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.

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|---|----------------------------------|
| <b>Wine:</b>                              | <b>Merlot</b>                    |
| <b>Year:</b>                              | 2015                             |
| <b>Composition:</b>                       | 100 % merlot                     |
| <b>Al. vol. %:</b>                        | 13 %                             |
| <b>Sugar:</b>                             | Dry                              |
| <b>Produced in:</b>                       | ZGP Vipava Valley                |
| <b>Location:</b>                          | Biljenski griči                  |
| <b>Terrain (soil):</b>                    | Marl, Argil flysch               |
| <b>Altitude:</b>                          | 70 – 150 m                       |
| <b>Average age of the vineyard:</b>       | 60 years                         |
| <b>Mode of cultivating:</b>               | Casarsa                          |
| <b>Use of herbicides in the vineyard:</b> | No                               |
| <b>Number of vines / ha:</b>              | 1,500                            |
| <b>Harvest per vine:</b>                  | 1.5 - 2.5 kg                     |
| <b>Harvest time:</b>                      | End of September                 |
| <b>Harvesting:</b>                        | Manually into boxes              |
| <b>Fermentation:</b>                      | Spontaneous, without added yeast |
| <b>Maceration:</b>                        | 21 days with grapes              |
| <b>Sulfurization:</b>                     | Minimal when bottling            |
| <b>Filling:</b>                           | 0.75 l                           |
| <b>Packaging:</b>                         | 6 bottles/ carton                |

