

Kutjevo Koria Cabernet Sauvignon Pinot Noir

Kutjevo

Croatia - Slavonia and Danube - Kutjevo

The wine comes from Koria, a special small vineyard where Cabernet Sauvignon and Pinot Noir grapes are carefully handpicked. To synchronize the harvest, we cut the Pinot Noir vines to slow down the ripening process, allowing both grape varieties to be harvested at the same time.



A wine that beautifully balances the characteristics of Cabernet – pronounced tannins and varietal aromas of dark berries – with the subtlety, elegance, and earthy cherry tones typical of Pinot noir. After years of aging in barrels of 1,500 to 3,000 liters and 225 L barrique barrels, we have achieved the best of both worlds.

Specifications	
Appellation	Kutjevo
Varietals	80% Cabernet Sauvignon, 20% Pinot Noir
Soil type	clay
Vinification	Hand harvest, destemming, alcoholic fermentation in tank then ageing in Slavonian oak barrels, ML fermentation, pumping over, maceration on skin for few days. This wine ages in Slavonian oak barrels, combination of bigger wooden barrels (1500L, 3000L) and small barrique barrels (225L), medium toast. After ageing for 2 years in barrels, it ages for at least 6 months in bottle. Residual sugar 4g/L, total acidity 5,9 g/L.
Pairings	Steak, roasted duck, lamb, or venison.