



Krasnostop 2017

First vintage 2005

Grape variety

100% Krasnostop Zolotovskiy

ABV 13,5%

Soil type

High dark clay content.

The vineyards are located at an altitude of 130–150 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2017

Rainfall for the year was 596,5 ml / 47 ha, half of which fell in the two rainy months of April and July.

Duration of the frost-free period – 268 days.

The absolute minimum temperature for the year was -17°C.

The average temperature of the warmest months was +30°C (August).

Harvest

Hand harvested 23/09/2017.

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

The pulp was macerated for 14 days at a controlled temperature of 25–27°C in a steel vat with a floating lid to make it easier to perform remontage, pigéage and délestage.

Fermentation – 16 days.

Delicate pressing in a Bucher Vaslin membrane press after maceration.

Malolactic fermentation for two and a half weeks after alcoholic fermentation.

Aged for 36 months in 225-litre Radoux and Seguin Moreau French oak barriques. Then aged and rested in steel vats.

Natural clarification by long-term storage, without fining agents.

Bottled August 2024.

Bottle ageing – from three months.

Produced 4,300 bottles.

Tasting notes

A distinctive and multifaceted wine that draws your attention with its generous, complex aroma, woven from notes of cherries, blueberries, smoke, spices and damp earth. A full, rounded taste balanced with fruity and balsamic notes, soft tannins and a long berry and spice finish.

A wine with the potential for long ageing.

Serve at: 15–18°C.

Serve with: steak, roast lamb and game with herbs, aged cheeses.

Recommendation: pour the wine into a narrow-base decanter two to three hours before tasting.

