



#ForMe Red 2019

First vintage 2015

Grape variety

60% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc

ABV 13,5%

Soil type

High dark clay content.

The vineyards are located at an altitude of 130–140 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2019

Rainfall for the year was 547.3 mm, half of which fell in the two rainy months of May and July. Duration of the frost-free period – 215 days.

The absolute minimum temperature for the year was -5°C.

The average temperature of the warmest months was +29°C (June to August).

Harvest

Each variety was hand harvested at different times.

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

The pulp was macerated in *concrete vats* for 10–12 days at a controlled temperature of 24–27°C.

Fermentation for 12–14 days.

Delicate pressing in a Bucher Vaslin membrane press after maceration.

Malolactic fermentation for three weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats, without fining agents.

Ageing in vats – at least two years.

Assemblage is performed after each wine has fully matured separately.

Bottled 17/03/2023, 01/02/2024

Bottle ageing – from three months.

Produced 25,600 bottles.

Tasting notes

The appealing aroma combines hints of dark berries complemented by light spicy undertones. Soft to the palate, balanced with silky tannins and finishes with berry and spice notes.

Serve at: 15–18°C.

Serve with: meat appetisers, pâté, pizza.

