



EKSPONAT red 2023

First vintage 2021

Grape variety

47% Cabernet Franc, 40% Cabernet Sauvignon, 13% Merlot

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 2023

Rainfall for the year was 870,8 mm, half of which fell in the two rainy months of February and September.

Duration of the frost-free period – 286 days.

The absolute minimum temperature for the year was -10°C.

The average temperature of the warmest months was +33°C (July to August).

Harvest

Each variety was hand harvested at different times, in the period from 7 to 26 September 2023.

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

The pulp was macerated in concrete vats for 8–12 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 June 2024.

Bottle ageing – from three months.

Produced 56,840 bottles.

Tasting notes

The wine has a rich ruby color. The appealing fruit-driven aroma brings together nuances of various dark berries complemented by light spicy notes and dark chocolate. The palate is light, juicy and balanced with silky tannins and fruity and spicy notes in the aftertaste.

Serve at: 15–18°C.

Serve with: meat appetisers, pâté, pizza.

