

TERAN - CROATIAN ISTRIA

Quality dry red wine produced from the Croatian Istria Teran grape variety. The basic characteristics of Teran comprise a relatively high acid and a moderate sugar content, which result in a lower percentage of alcohol in the wine itself.

The wine has a specific ruby red colour with purple tones. Teran has a very high extract, it has a very distinctive scent and a flavour reminiscent of various berries (raspberries) and other forest fruits.

It develops a strong and robust flavour in the mouth, with pronounced acidity. The wine is very harmonious, palatable and refreshing.



<i>Culinary recommendations</i>	with hard sheep cheese, Istrian prosciutto, with meat sauces, venison and a variety of baked dishes in general
<i>Varietal composition</i>	100 % Teran of Croatian Istria
<i>Harvest</i>	manual, in the second half of September - early October
<i>Vinification</i>	maceration 7-15 days in stainless-steel containers, maturation in Slavonian oak barrels
<i>Maturation/finishing</i>	50 % maturation in 250-litre Slavonian oak barrels, 4 months in stainless-steel containers, bottling and bottle maturing
<i>Alcohol content</i>	11.0–12.5 %
<i>Total acid</i>	5–7 g/l
<i>Total sugar</i>	2–6 g/l
<i>Age of the vineyard</i>	median age, 35 years
<i>Vineyard slope direction</i>	south-southwest
<i>Number of vines per ha</i>	3800
<i>Vineyard cultivation</i>	integrated
<i>Altitude</i>	200–250 m
<i>Pruning system</i>	single or double Guyot
<i>Type of soil</i>	flysch
<i>Production per ha</i>	2500–3500 l
<i>Number of bottles per year</i>	1500–2000
<i>Bottle</i>	0.75 l
<i>Recommended serving temperature</i>	14–16 °C

Ageing/bottling potential: recommended to be consumed within 10 years after harvest. Contains sulphites - Keep in a dry and dark place, away from heat and direct sunlight.