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Blaž rdeče 2008

Grape variety:	50% cabernet sauvignon, 50% merlot
Geographical area:	Goriška brda
Appellation:	Controlled Geographic Origin
Name/exposure of vineyard:	Pri šoli/south-west
Age of vineyard:	13 years
Harvest:	hand picked grapes in 15kg cases
Vinification:	fermentation in contact with skins of berries (maceration) for 21 days, natural fermentation with no added yeasts, with no temperature control
Maturation:	9 years in used oak barrels of 500l
Bottling:	december 2017
Bottles produced:	2000/ 0,75l
Residual sugar:	dry
Alcohol by volume:	13,5% vol
Style of wine:	Rich red
Serving temperature:	16°-18°C

Blaž rdeče (Blaz noir) is a variety of merlot and cabernet sauvignon and it is our most prestigious red wine, produced only in the best vintages. It is of rich and deep ruby colour with red and violet shades. The aroma is complex and rich – in the foreground overripe berries and plums, and in the background the scent of spices and dark chocolate. It is of a bold and proud body with velvety tannins and a long-lasting fruity aftertaste. Despite its age, the wine still has a potential for further aging.