

Morus 'Nigra'

(Goriška Brda ZGP)

50% Cabernet Sauvignon, 50% Merlot



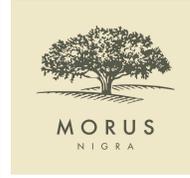
The Morus 'Nigra' comes from the small plot of vines with an equal split of Cabernet Sauvignon and Merlot that naturally ferment together in old French barrique. After pressing, the wine continues through malolactic and stays in wood for 20 months, giving complexity and a smooth developed character to the wine. Only a small dose of sulfur was used before bottling, retaining as much natural life in the finished juice as possible. In the glass, there is an incredible aromatic character that combines the freshness of fruit, with dark brooding earthy qualities as well. On the palate, bright brambly fruit is lifted with lovely fresh acidity, and accompanies an array of herbs, floral tones, and subtle spices.

Bon Vivant

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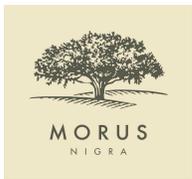
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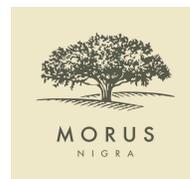
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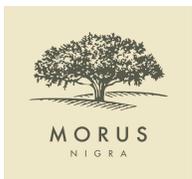
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