



# MATALJ

WINERY

KREMEN

2017



BLEND: 90% Cabernet Sauvignon, 10% Merlot

APPELLATION: Kremenjača Vineyard, village Tamnič, Rajac wine region, Negotin region

HARVEST YEAR: 2017

ALCOHOL: 14,7 %Vol.

RS: 2,8 g/l

TA: 6,00 g/l

pH: 3.68

AGING: 12 – 15 months in barrique (225l), 50% new barrique barrels

DRINK: within 3 – 10 years

Kremenjača is the name of a unique part of Rajac wine region, which is the home to many red wines that are the pride of our winery. The vineyard is facing the southeast at the altitude of 200-250 meters. The high number of sunny days during the year is balanced out with the cold air coming from the Homolje mountains, which brings out the perfect balance in ripe grapes.

#### VITICULTURIST NOTES:

The year 2017 was one of the best in the last decade. It started quietly, moderately warm, with a slightly humid spring, and it was followed by the sunny summer. Kremenjača Vineyard has its own water regime and one invigorating July rain was more than enough to ensure the Cabernet's climb to the top. As the name Kremenjača is suggesting, this soil is full of quartz, a silicate sediment. The presence of this rock in the soil reflects the light and preserves the heat of the sun, which in turn helps grapevines to collect plenty of extracts and fragrant substances of great complexity. Although the year was plentiful, it does not mean that there was not much work in the vineyard. Pleasant weather has inspired us to take full advantage of it and produce the perfect Cabernet. This was the year that provided us with memorable red wines.

*Vladimir Hadžić, viticulturist*

#### WINEMAKER NOTES:

The goal each year is to produce the best possible Kremen wine. This year has been very good, but at the same time very demanding. Wines produced in the warmer years are often too concentrated, without elegance and fineness. However, Kremenjača Vineyard's terroir has helped us in creating a strong, but fresh wine, full of elegance and balanced components. It has not been easy, but we have produced a great wine. The fragrance is layered and sumptuous. The aroma of plums, black currant, eucalyptus, tobacco leaf and coffee are dominant, and they will continue to evolve with further storing. The content of tannin is high, but the quality is exceptional, which makes it soft and in perfect balance with acids. The taste of wine is pure, fruity and long-lasting.

*Mladen Dragojlović, enologist*

#### SERVING:

The ideal glasses for this wine are classic Cabernet glasses with larger bowl and the temperature of 16 – 18 degrees Celsius.

#### FOOD PAIRING:

Aged rib-eye steak, medium rare beef steak, slow-roasted pork ribs, lamb chops, beef goulash...

