

TERRA ROSSA – VINA ČOTAR

Kras



APPELLATION: Kras

BLEND: Teran (40%), Merlot (40%), Cabernet Sauvignon (20%)

WINEMAKER: Branko and Vasja Čotar

VINEYARD: _____

The vineyard is more than 30 years old and located just 5 km inland from the sea. The landscape is rocky and wild, with iron-rich “Terra Rossa” top-soils over limestone derived from maritime fossils. The climate is dry and Mediterranean, influenced by the north-easterly Bora wind.

VITICULTURE: _____

The vines are planted at a density of 7300 plants per hectare and are trained in single guyot. The method of pruning aims for one bottle of wine per plant which is all the vine can support in such poor, rocky soils. No herbicides or pesticides have been used for the past 20 years.

WINEMAKING: _____

The grapes are hand-picked at optimum maturity. Wild-fermentation takes place in open-top barrels, and the wine remains in contact with the skins for 10 to 20 days. Both the fermentation and aging occur in 225 to 2000 litre barrels, and aged for 4 to 5 years. No sulphur is added during the winemaking or aging process and only a very small amount is added at the end, during bottle, if they feel the wine needs it.

WEBSITE: <http://www.cotar.si>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Complex and elegant with an burst of leather, liquorice, mushroom and spice. Violets and plums with an intense mineral silkiness and a touch of salinity.