



STOBI
WINERY



PRODUCER PROFILE

Estate owned by: Mincho Jordanov
Winemaker: Dane Jovanov
Total acreage under vine: 1500
Estate founded: 2008
Winery production: 4,500,000 Bottles
Region: Tikves
Country: Republic of Macedonia

Vranec

WINE DESCRIPTION

This wine is made from the indigenous Macedonian grape variety Vranec in the heart of the Tikves wine region. The name Vranec means wild black horse, and signifies strength and power. To control this power, the wine is vinified in stainless steel and aged in French oak casks.

TASTING NOTES

Intense ruby-red in color, complex aromas of plum and sour cherries complement undertones of herbs and spices. On the palate the wine is soft and elegant with noble tannins and a full body.

FOOD PAIRING

Pairs this wine with roast pork, veal, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Ramnishte vineyard
Vineyard size:	100 acres
Soil composition:	Calcareous and Stony Clay-Loam
Training method:	Double-Guyot
Elevation:	825 feet
Vines/acre:	1760
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	280,000

WINEMAKING & AGING

Varietal composition:	100% Vranec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	50-86 °F
Maceration technique:	Racking, Pumpovers, and Aeration
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	10-25 hL
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	4.0 g/L
Acidity:	5.7 g/L
Dry extract:	28.0 g/L

