



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 Veritas

WINE DESCRIPTION

Veritas (which translates as *truth*) is derived entirely from the indigenous Macedonian Vranec grape. Fruit is sourced from Stobi's aerodrom vineyard in Tikvesh, a flourishing wine region in the sparsely populated yet beautiful nation of Macedonia. Vranec's aromas of black raspberry and cherry are accented by structure and spice that come with two years' ageing in new to first-passage barrique.

TASTING NOTES

Veritas Vranec appears a very deep purple; almost black. Dark berry aromas greet the nose, followed by black pepper and allspice. On the palate, Veritas Vranec is assertive and dense. Supple tannins add complexity and ageability and the wine finishes aromas of cocoa and vanilla.

FOOD PAIRING

Pair this powerful yet elegant expression of the indigenous Vranec grape with rich red meats like lamb, venison, or prime rib. The wine also matches well with hardy dishes that have an Eastern European flair like goulasch or moussakka. Also excellent with hard, sharp cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Aerodrom
Vineyard size:	4 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Double-Guyot
Elevation:	825 feet
Vines/acre:	1,760
Yield/acre:	3.2 tons
Exposure:	Southern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	25,000

WINEMAKING & AGING

Varietal composition:	100% Vranec
Length of alcoholic fermentation:	20 days
Fermentation temperature:	50-86 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	1 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	10-25HL tanks; 225L barrels
Age of aging container:	New-One Year
Type of oak:	Slavonian
Length of aging before bottling:	24 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14.6 %
pH level:	3.6
Residual sugar:	5.4 g/L
Acidity:	5.4 g/L
Dry extract:	34.4 g/L