



PRODUCER PROFILE

Estate owned by: Bruno Trapan
Winemaker: Bruno Trapan
Total acreage under vine: 30
Estate founded: 2004
Winery production: 60,000 Bottles
Region: Istria
Country: Croatia

Rubi Rosé

WINE DESCRIPTION

Made from a blend of Teran, Cabernet Sauvignon, Merlot, and Syrah, this wine showcases Bruno Trapan's growing popularity. It is structured and flavorful without being overpowering, making it the perfect complement to a beautiful summer's eve.

Rubi is a personal wine. To connote this, Bruno chose to name it after his first daughter.

TASTING NOTES

Bright salmon-pink in color, effusive aromas of strawberries and red currants are underscored by notes of earthy complexity. On the palate, crisp, refreshing acidity and a light to medium body unfold over a surprisingly long finish.

FOOD PAIRING

This wine makes for a great cocktail, but it also pairs nicely with tuna tartar, light chutneys, roasted pork loin, and the traditional Purgerica-style turkey.

VINEYARD & PRODUCTION INFO

Vineyard size:	30 acres
Soil composition:	Iron-rich and Calcareous Silty-Loam
Training method:	Guyot
Elevation:	180-280 feet
Vines/ acre:	2080
Yield/ acre:	4.0 tons
Exposure:	Southwestern
Year vineyard planted:	2005
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	70% Teran, 30% Blend of other grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	57-59 °F
Malolactic fermentation:	Yes
Length of bottle aging:	60 days

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.2
Residual sugar:	1.7 g/ L
Acidity:	7.0 g/ L
Dry extract:	19.0 g/ L

