**CIPRO PRESTIGE 2022 Lot 1**

*A rediscovered original of the wine-growing district of Istria Slovenian – Liqueur wine*

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| **Vintage** | 2022 |
| **Variety or category** | 100% Cipro |
| **Quality** | Premium wine with protected geographical origin |
| **Category** | Sweet wine |
| **Alcohol (%vol)** | 15,5 |
| **Acid (g/l)** | 5,4 |
| **Unsuded sugar (g/l)** | 76,0 |
| **Colour** | Ruby red, mature cheral, highland |
| **Odor** | Essences of roses, violets |
| **Taste** | Wine of the full body; perfect harmony between alcohol, acid and sweet tanini. Many flower flavourings that are mixed with balsamic notes in the mouth. |
| **Harvest time** | 07. september 2022 |
| **Harvesting** | Manual, additional selection of grapes at stalks |
| **Production technology** | Five days of controlled maceration temperatures between 23 and 25°C. Maturing in a wooden barrel for 7 months. During maturation undergo bio-dekiment. |
| **Filtration** | No |
| **Bottling** | 01. april 2023 |
| **Recommended serving temperature** | 12°C until 14°C |

Its intensive aroma is a mixture of various flavours which are interconnected in spite of their differences and are an unforgettable experience for our taste buds.

It can be served on every occasion and it will excite both dry wine and sweet wine lovers. It is suitable as an aperitif or digestif. It goes well with strawberries, cherries and fruits of the forest.

Cipro belongs to the Red Muscat variety. Because of its characteristic smell it is known in Croatia as Muškat ruža (Rose Muscat) and in Italy as Muscato rosa (Rose Muscat). It belongs among the oldest wine species in the world. The ripe grapes reach very high sugar levels that cannot be fermented entirely by the yeast in the wine. This is why our ancestors named it liqueur wine. It was grown to be mixed with Refošk, which was then sold to Vienna, in order to lower its sourness. After World War I, with the end of this trading route, also the cultivation of this variety slowly came to an end.

Cipro was rediscovered in the process of emphasising the importance of old wine species and is now gaining more and more recognition and a deserved spot among selected sweet wines of the wine-growing district of Slovenian Istria.