



CREDO red

Noble red wine with extra-fullness and minerality resulting from blending four varieties from the Virtus's vineyards: Prokupac 30%, Marselan 30%, Cabernet Sauvignon 30% and Pinot Noire 10%.

Character

Each of the mentioned grape varieties has left a mark on the final lasting impression of this wine. Prokupac was in charge of lightness and minerality, Marselan of fruitiness and fullness, Cabernet gave it the structure and vitality, and from Pinot Noir it has inherited all the sophistication innate in this variety. Aged for 14 months in 225-litre French and American oak barriques.

The wine has an intense ruby red colour. The scent of gorgeous fruit aromas, slightly mineral and spicy, rounded by the fine elements of oak, vanilla and tobacco smoke, gave this wine expressive fullness with ripe tannins and a juicy long finish.

Food matches for Virtus Credo Red include:

Red meat, mutton patties, ribs in cream, roasted lamb, game sausages, hard sheep's and cow's milk cheeses of intense smell, as well as blue cheeses and gorgonzola.

Serving temperature:

16-18 °C





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TECHNICAL DATA

2014

The name of wine	Virtus CREDO red
Wine type	Dry red wine
Varietal composition	30% Marselan, 30% Prokupac, 30% Cabernet Sauvignon, 10% Pinot Noire
Fermentation	Wooden barrel, 23-28°C
Aging	100% barrique, French and American oak, 16 months
Alcohol	13.5 % vol
Sugar	1.18 g/l
Acid	7.37 g/l

Bottle

Bottle type	Bordolese Europea oberband cuvee
Volume	0.75 l
Gross weight	1.32 kg
Net weight	0.56 kg
Bottle dimension	31.6x7.53 cm
Plug type	Natural cork 49x24 mm
Caps type	Polilaminate

Box

Box type	Five-layer corrugated cardboard
Capacity	6 bottles
Gross weight	8.3 kg
Net weight	0.39 kg
Box dimensions	33.3x25.5x17.5 cm

Pallet

Pallet type	Euro-pallets (80x120 cm)
Capacity	77 boxes
Gross weight	660 kg

