



MATALJ

WINERY

DUŠICA ROSE
2018



BLEND: 50% Cabernet Sauvignon, 25% Merlot, 25% Gamay
APPELLATION: Terasa Vineyard, Mihajlovac Vineyard, Negotin region
HARVEST YEAR: 2018
ALCOHOL: 12,93 %Vol.
RS: 1,0 g/l
TA: 6,23 g/l
pH: 3.2
AGING: 3 months in stainless steel tanks

From year to year, Dušica shows that top quality grapes are necessary for a good rose wine as well. Our rosé bears the character of a Merlot grown and matured in the warm climate of Negotin region, but harvested at the right time to preserve its freshness and sophistication.

VITICULTURIST NOTES:

The beginning of 2018 growing season was full of challenges, but it ended great. Because of the unusually warm April and May, the grapevines awakened early, developed and flourished. Such weather contributed to the rapid formation of large and compact grape clusters. What followed next were unusually cold and rainy June and July and moist soil helped in creating juicier berries, which indicated an average year. However, August and September brought a shift with stable and dry weather, and a timely reduction of yields in our vineyards provided us with grapes of exceptional quality and balance. The result of this are distinctly aromatic wines of glorious freshness and moderate alcohol.

Vladimir Hadžić, viticulturist

WINEMAKER NOTES:

To save the fruitiness of our rosé, we are using the grapes grown in the parts of vineyard with the lowest sun exposure. In a warm and dry region that is Negotin, it is not easy to create a rosé that will always be elegant, drinkable and fresh, but with the right choices regarding the harvest and ways of vinification, we are successful in achieving exceptional results. Dušica is characterized by the appealing salmon color and its fragrance is fruity and fresh, with dominant aromas of red currant, pomegranate and strawberries. It is moderately full on the palate, with sparkling acids, fruity and lingering.

Mladen Dragojlović, enologist

SERVING:

This rosé is best served in a narrow glass, at a temperature of 6 – 8 degrees Celsius.

FOOD PAIRING:

Pork, lamb, pizza, pasta with red sauce, pepperoni, roast chicken, fried carp and catfish, dishes with tomatoes...

