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BEVX REPORT

April
2022

GECAJ ESTATE OWNER'S CHOICE PETIT VERDOT RAHOVEC VALLEY

Analysis

This amazing Petit Verdot is made through a special selection of top grapes that are hand-harvested from their estate vineyards. This particular vineyard enjoys 10 to 12 hours of sunlight per day. The fruit is macerated for 48 hours before going through a 14-day fermentation in stainless steel at moderate temperatures. After fermentation the wine further develops in both American and Hungarian oak barrels for a period of 15 months. The resulting wine is opulent and fruit-driven while generous with notes of exotic spices, herbs, and earth. Bravo!

Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, deep scarlet color. The aromatics are intense, offering scents of black plum and forest floor with supporting notes of five spice, graphite, violet, and mocha. The palate confirms the nose delivering a black fruit-driven core with flavors of black cherry, hibiscus flower, leather, dried sage, and truffle. The finish is long and lingering with dry tannins. Full-bodied and perfectly balanced with an opulent yet vibrant texture.

How to Enjoy

Serve at cellar temperature and for the best experience please decant this wine at least 30 minutes before enjoying. Serve with a perfectly seared beef steak or herb-crusted leg of lamb. This wine should evolve in cellar for the next five to 10 years.



Country: Kosovo

Region: Rahovec Valley

Appellation: Rahovec Valley

Varietal: Petit Verdot

Retail Price: \$45

ABV: 13.5%



94 POINTS

MORE THAN THE SCORE

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