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BEVX REPORT

April
2022

GECAJ ESTATE OWNER'S CHOICE SHIRAZ RAHOVEC VALLEY 2017

Analysis

This stunning Shiraz is made through a special selection of top grapes that are hand-harvested from their estate vineyards. 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 18 months. The resulting wine is supple and fruit-driven while generous with notes of spice and earth. This is a wonderful expression of this varietal.

Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, deep ruby/purple color. The aromatics are intense, offering scents of black cherry and forest floor with supporting notes of cigar box, black tea, and pomegranate. The palate echoes the nose delivering a black fruit-driven core with flavors of black plum, blueberry, fig, and clove. The finish is long and lingering with ripe tannins. Full-bodied and nicely balanced with a supple 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 grilled sausages and rich stews. This wine should evolve in cellar for the next five to 10 years.



Country: Kosovo

Region: Rahovec Valley

Appellation: Rahovec Valley

Varietal: Shiraz

Retail Price: \$45

ABV: 14%



94 POINTS

MORE THAN THE SCORE

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