

DRAPAL

CABERNET SAUVIGNON SLAMOVÉ

VINEYARD | WINE

The winery was founded in 1980 under Communist times. Since 2003 it is synonymous with the production of slamové or “straw” wine. This is a specialized dessert wine made in only a handful of countries in the world. Annual production is 20,000 bottles. The wine is made using a variety of grapes including Palava, Welschriesling, Riesling, Frankovka (Blafränkisch) and Cabernet Sauvignon. The winery is located in the sub-region Mikulov | Moravia.

Oldřich Drápal is the winemaker and slamové is the only wine he now produces.

“Slámové” is the Czech word for “straw”. This straw wine is made from 100% Cabernet Sauvignon. The grapes are hand harvested and dried on straw palettes for a minimum of 3 months.

TASTING NOTES | PAIRING SUGGESTIONS

- This wine is made from 100% Cabernet Sauvignon
- On the nose you will get aromas of raspberry, dried fruits and sweet spice
- Though classed as a dessert wine, it is perfect on its own as an aperitif, digestif or with foods such as blue cheese, chocolate, chocolate mousse or even roasted meats including duck.
- Serving Temperature: 9-10°C
- This wine can be cellared for up to 10 years past vintage

ANALYTICS

- Residual Sugar: 147 g/L
- Alcohol: 10 %

