

# VINO MARCINČÁK | FRANKOVKA SLÁMOVÉ 2017



## VINEYARD | WINE

Vino Marcinčák is a family winery founded in 1990. It is the largest Certified BIO winery in the Czech Republic with 110 hectares of vineyards under cultivation. It produces high quality white and red varieties, many with VOC designation. However, it is known as one of the top producers of “straw wine” within the world. The Winery is located in the wine sub-region Mikulov | Moravia.

Petr Marcinčák is the owner and current winemaker. He has been Czech BIO Winemaker of the Year for several years running, and is an active member of the prestigious Mikulov “Aliance Vinařů V8” (V8 Alliance) and the European Order of Knights of Wine.

“Slámové” is the Czech word for “straw”. This straw wine is made from 100% Frankova (Blaufrankish). The grapes are hand harvested and dried on straw palettes for a minimum of 4-6 months. They are pressed whole cluster over a period of 36 hours in a gentle, pneumatic press. The wine is matured in oak vessels.

## TASTING NOTES | PAIRING SUGGESTIONS

- Frankokva (Blaufrankish) is a cool climate red that grows well in the Czech Republic
- On the nose you will get aromas of candied fruit, honey and wild flowers
- This dessert wine is perfect on its own as an aperitif, digestif or with foods such as blue cheese, chocolate, and chocolate mousse.
- Serving Temperature: 6-8°C
- This wine can be cellared for up to 15 years

## ANALYTICS

- Residual Sugar: 157 g/L
- Acid: 8.0 g/L
- Alcohol: 11.5 %

