

Follow your instinct



# INSTINCT



**Merlot**  
premium

Dry red wine with a deep ruby colour, aged in oval casks and barrels. Complex nose, prevalent are red fruits and small berries with hints of vanilla and chocolate. On the palate this wine is well balanced, elegantly rounded with soft and noble tannins. It pairs well with chicken, roast duck, turkey and beef. Best to be served at 15-18°C.

**Cellar handling:** Prolonged skin contact, fermentation in stainless steel fermenters, aging in oak vats and barrels for 12 months.



**Vranec**  
premium

Dry red wine with a dark ruby colour, aged in oval casks. Produced from 30 years old vines, this wine reveals a fruity character with raspberry, dark plum and spicy notes. On the palate it is a rich, full bodied red wine with soft and elegant tannins. It pairs well with lamb, veal and pork meat. Best to be served at 15-18°C.

**Cellar handling –** Prolonged skin contact, fermentation in stainless steel fermenters, aging in oak vats and barrels for 12 months.



**Cabernet Sauvignon**  
premium

From the sunny hilltops, only premium grapes are hand selected for this wine with an intense ruby red colour. The nose is fruity, prevalent are small berries, enriched with spicy tones of pepper, tobacco and black pepper. This Cabernet is a full bodied wine with velvet tannins and a harmonious persistence. The aftertaste is pleasantly long, elegantly round with hints of violets and licorice. It goes well with matured cheese, roasted lamb, game and red meat. Best served between 14-16°C.

**Cellar handling –** Prolonged skin contact, fermentation in stainless steel fermenters, aging in oak vats and barrels for 12 months.



**Merlot**  
super premium

Dry red wine with a deep ruby color. It has complex ripe nose with a fruity and spicy character. Hints of dark chocolate, coffee and mint with a rich taste. The tannins are soft and elegantly rounded. It pairs well with beef steak, lamb and grilled meat. Best to be served at 15-18°C.

**Cellar handling –** Prolonged skin contact, fermentation in stainless steel fermenters, aging in French and US barrels for 12 months. Hand Harvested.



**Vranec**  
super premium

Dry red wine with deep ruby, nearly black color. It has a complex ripe nose with a fruity character. Hints of dark plum, cherries and blackberry with a very rich taste. The tannins are soft and elegantly rounded. It pairs well with beef steak, fatty cheese and grilled meat. Best to be served at 15-18°C.

**Cellar handling -** Prolonged skin contact, fermentation in stainless steel fermenters, aging in French and US barrels and oak vats for 12 months.



**Cabernet Sauvignon**  
super premium

Dry red wine with a deep, ruby red color. Complex ripe nose with fruity and spicy character. On the palate prevalent are dark berries combined with licorice, dark chocolate, and mint with a rich taste. The tannins are soft and elegantly rounded. It pairs well with beefsteak, aged cheese and dark chocolate. Best to be served at 15-18°C.

**Cellar handling –** Prolonged skin contact, fermentation in stainless steel fermenters, aging in French and US barrels for 18 months.



## North Macedonia

Welcome to our Boutique Winery located in the beautiful Tikveš Wine District in the Povardarie region. Here we produce Cabernet Sauvignon, Merlot and Vranec. High quality wines made from handpicked and handselected grapes, expressing the terroir in their own unique way. Experience it yourself and enjoy our ruby, red wines with the ones you really care about.

