



Macedon Cabernet

The more we learn about this winemaking family in Macedonia, the more excited we become. Imagine the most immaculate, high-tech, world-class cellar you have ever seen in the middle of very old vines perched next to an ancient Greek City (founded in 200 B.C.), and you begin to get the picture. Marco Jordanov is revolutionizing winemaking in his native country, bringing it full circle to where it was – when they invented wine there thousands of years ago. This Cabernet defies logic: classic dark fruits and chocolate, dense, concentrated fruits, aged in French oak for 14 months; yet with remarkable elegance.



LOCATION

Macedonia.
(Tikvesh Wine Region)
54 hectares.



SOIL

limestone with active calcium,
clay, sand and loam.



ESTATE

Macedon.



VINE

Double Guyot.
4,400 vines per hectare.
1.7 bottle per plant average yield.



WINEMAKER

Dane Jovanos.



VINIFICATION

fermented in steel tanks.
100% malolactic fermentation in barrel.
19 days of maceration.



VARIETALS

100% Cabernet.



BARREL

Medium French oak.



RESIDUAL SUGAR

3.4 grams per liter.



MATURATION

14 months in the barrel.



ACIDITY

3.4 grams per liter.



VINTAGE PRODUCTION

8,000 Cases.



ALCOHOL

14% by volume.



FOOD PAIRING

Grilled steak or hamburger,
feta cheese French fries,
sautéed sausage and mushrooms



AUGUST
WINE GROUP