

SINGLE VINEYARD RED WINE · SVÄTÝ JUR, SLOVAKIA

# Dunaj

Vintage 2023 · Hruščovo Vineyard

| GRAPE | VINTAGE | ALCOHOL  | SERVING TEMPERATURE | VOLUME |
|-------|---------|----------|---------------------|--------|
| Dunaj | 2023    | 15% vol. | 18–20°C             | 0.75 l |



## Grape & Breeding

Dunaj, named after the Danube, is a three-way cross bred specifically for this climate: Muscat Bouchet crossed with Oporto in 1951, with that seedling crossed again with Saint Laurent in 1958. It was officially entered into the List of Registered Varieties in 1997, after years of performance evaluation, and was bred by Dorota Pospíšilová. Unlike most of the region's classic red varieties, which ripen in October, Dunaj was bred to reach high sugar levels earlier, in mid-September.

## Terroir

Hruščovo is a single vineyard in Svätý Jur, in the Small Carpathian (Malokarpatská) region of western Slovakia, near Bratislava, on the northern border of Europe's wine-growing zone. Wine has been made here since the 13th century. The bedrock is granite and gneiss, rich in the elements vines need, and the topsoil is stone and sand, which stores solar heat and warms the roots.

## 2023 Growing Season

2023 began with an extremely dry, long winter, which delayed budburst and, in turn, spared the vines from the late-April frost that hit the region. A cool spring pushed flowering back further. Summer brought a difficult mix of heavy rainfall and high heat, creating pressure from downy mildew, powdery mildew and later white rot, one of the most demanding growing seasons in decades and one that called for constant monitoring in the vineyard. A sunny, balanced autumn then allowed a calm harvest of healthy, fully ripe grapes, almost two weeks later than usual.

## Vinification

The grapes are picked by hand, carefully selected and destemmed, then fermented in stainless steel tanks fitted with automatic must-mixing systems. Malolactic fermentation follows, softening the wine, before a year of maturation in oak barrels.

## Character

### COLOUR

Deep ruby red, almost opaque, with near-black violet edges.

### TANNIN

Smooth, velvety, well-structured tannins.

### BODY

Medium-plus to full-bodied, rich and powerful.

### ACIDITY

Balanced, medium-plus acidity that keeps the ripe fruit fresh.

## Aroma

### PRIMARY

Ripe dark cherry and sour cherry, black plum, blackberry and plum jam.

### SECONDARY

Dark chocolate, cocoa, sweet spice, coffee and a hint of vanilla from the oak.

## Food Pairing, from the Producer

Robust red meat dishes, steak, venison and other game, meat grilled over an open fire, and desserts built around high-cocoa dark chocolate.