



VIZBA VALANDOVO

WINERY

Vizba Valandovo Winery owns 1000 hectares of vineyards, located in historical parts around Valandovo, North Macedonia. More than 2.000 years of wine making tradition. Thessaloniki seaport is only 80 km away. According to climate characteristics and EU classification, N. Macedonia belongs in III-C-b zone for producing wine types of grape, and has adopted the enological regulations for this zone. Carbonate, alluvial and diluvial soils and 300 sunny days a year are the key to taming the wildest varieties, and producing incredible heart-winning wine

[www.vizbavalandovo.com.mk](http://www.vizbavalandovo.com.mk)



### TECHNICAL CARD SHEET

Name of the wine: **VENUS**

Denomination: PGI, Gevgelija-Valandovo wine region

Grape varieties: 100% Vranac

Res. Sugar: 21 g/L

Vintage: 2018

Closure: BVS finish

Climate & Soil: Mild Mediterranean climate & Carbonate, alluvial and diluvial soil

Plantation density: 1000 vines/ha

Harvesting: Mid Sep - Mid Oct

Training System: Guyot / VSP

Average age of vines: 15 years

Yield per hectare: 70 hl/ha

Bottles produced: 700.000

Alcohol content: 11,5 % by Vol

Winemaking process: Cold Maceration, MLF

Colour: Deep ruby

Aroma/Flavour: Sweetish taste, full body and long finish. It features a myriad of aromas of overripe forest fruits, prunes and spices.

Aging Potential: 2-3 years

Serving Recommendations: All kind of meats, full-fat cheeses.

Serving: 18-20 degree C

