Vranec, Stobi Dooel Gradsko, Tikves 2015
Vinarija Stobi Dooel Gradsko, Tikves, Macedonia

LCBO # 317297 | 13.5% alc./vol. | $12.95 | Release: 17-Feb-2018

“This might be the darkest wine I've ever seen; 'inky' doesn't begin to describe it. Vranec (pronounced vra-netz, according to the label) is indigenous to the Balkans. It is genetically related to tribidag, a grape we know in the United States as zinfandel, according to Jancis Robinson's 'Wine Grapes.' The Stobi is rich and thick, with sweet-ripe fruit flavours. It's a bit one-dimensional, but that dimension is delicious. Excellent.”

Score - 2 Stars (out of 3) (Dave McIntyre, washingtonpost.com, 2015)

Terroir:
Located in central Macedonia and enclosed by mountain highlands on three sides. It consists of gentle undulating hills at an average of 300 meters above sea-level. Its climate is characterized by long, hot summers and mild and rainy sub-Mediterranean winters with an average of 460 mm of rainfall each year. As a result of a harmonious climatic and geographic convergence, the Tikveš region is a perfect place for the cultivation of wine. The region has produced wine for over 2,500 years.

Vinification:
Every vine is cut by hand to match the growth and maturation, each bunch growth is monitored. Only the best, ripen grapes are used in the perfectly controlled system in the most modern winery in the country. Wines are clean and NOT-contaminated with any pesticides or heavy metals. The use of SO2 is 30-50% lower compared to the average industry practice.

Variety: Vranec 100%
Residual Sugar: 4 g/L

Serving tips and food pairing: Serve at ~16ºC with roasted pork, veal, venison, home-made pies, baked pasta, Mediterranean plates & strong aromatic mature cheeses.

Dave McIntyre, washingtonpost.com’15 (12vntg)
Sommelier of the World, UK (11vntg)
John Szabo, Wine Align’15 (12vntg)

BRONZE
**1/2 «new horizons in a full-bodied, spicy, dark fruit-scented red»
Vranec, Stobi Dooel Gradsko, Tikves 2015

**CANADIAN ACCOLADES**

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<thead>
<tr>
<th>Reviewer</th>
<th>Description</th>
<th>Website</th>
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<tbody>
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<td>David Lawrason'17</td>
<td>This is a bright, fruity, tart-edged, modern red with some cranberry, raspberry sweet vanillin and oak. It is mid-weight, fairly rich. Put together very well. Fairly simple but nicely done. Very good value. Pinot fans take note. <a href="http://www.winealign.com">www.winealign.com</a></td>
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<td>Sara d'Amato'15</td>
<td>About 2012 vintage: Red and black liquorice make a first impression on the nose. Wild herbs and a hint of fennel add complexity to the palate. Love the richness and depth but also the brightness of acidity. Nicely balanced and characteristically darkly coloured. <a href="http://www.winealign.com">www.winealign.com</a></td>
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<td>John Szabo’15</td>
<td>About 2012 vintage: There's a significant dose of wine here for $14 to be sure; although wood is heavy and the fruit is slightly overripe (14.5% alcohol declared), this should please those searching for new horizons in a full-bodied, spicy, dark fruit-scented red that would be at home in a lineup of new world Cabernet Francs and/or Sauvignons. Tasted April 2015. Value Rating: **1/2. <a href="http://www.winealign.com">www.winealign.com</a></td>
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