



Kallmet Rezervë 2012

DESCRIPTION

“Abëri” Winery started its activity on 2003. From the oldest areas of Mirdita, produced in the high hills of Bukmira, Prosek and Rrëshen Hill, about 400 - 550 m above sea level.

This wine comes from a winery of reputation for its high quality production. Located in a well - known territory, the winery of Bukmira, Prosek and Rrëshen Hill, covers an area about 100ha where 60% is Kallmet and 40% by other varieties

“Arbëri” wine represents the history and the tradition of this region.

TASTING NOTES

This wine has a beautiful deep red color. Berries flavor mixed with pomegranate taste. Very well harmonized. Enriched by the maturity of 18 months on an oak wooden container.

FOOD PAIRING

Meals cooked on slow fire, roast, red meat and different tastes of cheese. Recommended with desserts and fruits.

Recommended to stay on dark places. Perfect serving temperature is 18 °C.

VINEYARD & PRODUCTION INFO

Vineyard name: Kallmet
Row Space: 1.15 m
Training method: Guyot

WINEMAKING & AGING

Varietal composition:	100 % Kallmet
Fermentation container:	Stainless Steel Tanks
Length of alcoholic fermentation:	15 - 20 days
Type of aging container:	Wooden Containers
Length of aging before bottling:	18 months
Length of bottle aging:	1 year



PRODUCER PROFILE

Estate owned by: ARBËRI Wine Company
Winemaker: ARBËRI Winery
Estate founded: 2003
Winery Production: 30.000 Bottles
Region : Mirditë
Country: Albania