

Bagueri®

ESTATE BOTTLED

We hand harvest only the finest grapes from Slovenia's most prestigious vinicultural areas for the Bagueri® wines.

The Bagueri® trademark cherishes the name of the last inhabitant of the Dobrovo mansion, the renowned wine connoisseur, Silverio de Baguer. These wines, matured to perfection in oak, fully express the subtlety and richness of the Brda terroir and the sunny character of its people.



Vegan friendly



Sustainable production



Hand-picked



Estate bottled





BAGUERI® RIBOLLA GIALLA
(SI. REBULA)

Modern and traditional at the same time. A macerated ribolla gialla with a unique style. The finest example of our local white wine grape.

Technical: Aged 12 months in oak, partial malolactic fermentation.

Flavors: Lemon, cedar, grapefruit, pleasantly rounded off by a gentle aroma of vanilla and fresh bread crust.

Pairings: Refreshing salads, white seafood dishes, vegetables, risottos or pastas with lighter sauces.



BAGUERI® SAUVIGNON BLANC

A distinctive character of Sauvignon Blanc, full-bodied with a pronounced structure and body.

Technical: 20% in French barriques for 5 months sur lie, 80% in inox tanks, partial malolactic fermentation.

Flavors: Smooth and silky, medium-bodied with a delicate freshness. The finish is marked by a pleasant grapefruit aroma.

Pairing: Spicy fish dishes, chicken dishes, pasta with basil and refreshing salads.



BAGUERI® CHARDONNAY

Elegant texture. Excellent balance. A born winner.

Technical: 100% aged in French oak barriques, 9 months sur lie, partial malolactic fermentation.

Flavors: Rich, but fresh and crisp. Elegant texture, outstanding mineral taste. An everlasting velvety finish.

Pairings: Dishes with a clear-cut taste – made of mushrooms, truffles, rich sea food and lean meat with creamy topping as well as foi gras.



BAGUERI® PINOT GRIGIO RAMATO

Intense, full-bodied. An always charming modern style Pinot Grigio.

Technical: Maceration for 48 hours. After maceration, wine was fermented: 80% in stainless steel vessels and 20% in new barrique barrels. Malolactic fermentation was only partial, only taking place in the barrique barrels. After 12 months of maturation, wine was combined and continued to mature in stainless steel tanks.

Flavors: Soft, mature with a fruity beginning. A rich taste with balanced acids. The finish is marked by a delightful vanilla.

Pairings: From cold starters to spring-summer pasta. A nice match for seafood, poultry and cheese. Perfect with medium spiced asian food.



BAGUERI® CABERNET SAUVIGNON

An extremely harmonious and complex Cabernet Sauvignon.

Technical: 100% in American Oak barriques, 9 months sur lie, complete malolactic fermentation.

Flavors: A full-bodied and elegant Cabernet Sauvignon and at the same time with a touch of mint and oak.

Pairing: Velvety and rich, its sweet tannins create with the aroma of vanilla an extremely harmonious and complex wine.



BAGUERI® MERLOT

Spicy but silky and all-around – from forest fruit to rich dark chocolate.

Technical: 100% in American Oak barriques, 9 months sur lie, complete malolactic fermentation.

Flavors: Soft mouthfeel, delightful notes of ripe berries and plum, followed by the characteristic dark chocolate aftertaste. A solid structure with an agreeable freshness. A pleasantly long and warm finish.

Pairings: Venison, red meat in all forms (roast or grilled, dried meat), mature, slightly spicy sheep milk's cheese, dark chocolate.

