

## CHARDONNAY Bagueri

### **Colour, aroma and taste**

**Colour:** deep yellow with a golden hue

**Aroma:** Varietal aroma reminiscent of citrus fruit, ripe peaches, melon, butter, vanilla and hazelnuts; complemented by an expressive bread crust aroma.

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

### **The sommelier recommends**

**Food pairing:** dishes with a clear-cut taste - made of mushrooms, truffles, rich sea food and lean meat with creamy topping as well as foi gras.

**Aging potential:** up to 10 years

**Serving temperature:** 10-12°C

### **Production method**

#### **Origin**

Wine growing area: Brda

Position: SW, SE

Vineyard shape: terraced

Altitude: 80 - 250 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ ha

Age of vineyards: 10 - 30 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

#### **Grapes**

Variety: 100% Chardonnay

Harvesting: exclusively handpicked grapes

Fermentation: 100 % in French barriques

Maturing: 100% in French barriques for 12 months

MLF: partial

### **Awards**

<b>Year and the name of the evaluation</b>	<b>Vintage</b>	<b>Award</b>
2020 Vino Ljubljana Gornja Radgona	2019	Grand Gold medal
2018 Chardonnay du Monde - France	2013	Gold medal
2018 Galicja Vitis - Poland	2013	Champion
2019 Chardonnay du Monde - France	2015	Silver medal
2019 Galicja Vitis - Poland	2015	Silver medal



### ***Parameters***

Vintage: 2016

Alcohol by volume: 13,5 % vol.

Acids: 5,21 g/l

pH: 3,44

Residual sugar: 3,9 g/l