

A+ white

Elegant, deep, perfect.

Colour, aroma and taste

Colour: Old gold colour with mineral reflections

Aroma: rich and multifaceted. Ripe fruit, buttery and mineral notes as well as delicately integrated spices originating from maturation in oak

Taste: Full, massive but balanced mouthfeel with a compact texture that anticipates its longevity.

The sommelier recommends

Food pairing: Grilled octopus, risotto with truffles, blue mould cheeses.

Aging potential: 10 years or more

Temperature of serving: 15°C



Production method

Origin

Wine growing area: Brda

Form of vineyards: terraced, included in the system of integrated production, grassed.

Vine training: single Guyot

Altitude: 80-200 m

Spacing: 4000 - 5,000 vines /ha

Yield per hectare:

Rebula: 1-1,5 kg/vine

Picolit: max 1 kg/vine

Chardonnay: 1,5 - 2 kg/vine

Age of vineyards: 10-30 years

Soil type: light - marl, sandstone

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

Grapes

Rebula 40%, time of harvest: 20 - 25 September

Picolit 30%, time of harvest: 25 - 26 September

Chardonnay 30%, time of harvest: 3 October

Harvesting: exclusively handpicked grapes, grapes are gathered in wooden crates

Vinification

The wine is made only in very good qualitative vintages. Each variety is made separately. After the staking, the grape was refrigerated at 8 °C. After 48 hours clarification with refrigeration, just the

very limpid part of the must is decanted. Then follows the decantion in french barriques, inoculation of the yeasts and fermentation. After the fermentation and the malolactic fermentation, follows 12 months maturation in contact with yeasts with weekly lifting. The wines mature separately in french barriques (medium toasted). Chardonnay in new barriques, Picolit and Rebula in one-year old barriques. After that 6 months maturation in bottle.

Parameters

Vintage: 2013

Alcohol by volume: 14% vol

Acids: 5,49 g/l

pH: 3,33

Residual sugar: 2,4 g/l