

SAUVIGNON Blanc Bagueri

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

Colour, aroma and taste

Colour: yellow with mineral reflections

Aroma: a detour from the typical fresh sauvignons - varietal but particular and multi-faceted. Reminiscent of elderflower, moscato, dry grass, green pepper, nicely complemented with melon and ripe pear.

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

The sommelier recommends

Food pairing: spicy fish dishes, chicken dishes, pasta with basil and refreshing salads

Aging potential: up to 10 years

Serving temperature: 12°C



Production method

Origin

Wine growing area: Brda
Position: SW, E
Form of vineyards: terraced
Altitude: 100-200 m
Vine training: single Guyot
Spacing: 4,500-5,000 vines/ha
Age of vineyards: 10-20 years
Soil type: heavier, permeable - loam and sandstone
Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: Sauvignon blanc
Harvesting: exclusively handpicked grapes

Fermentation

80% in inox tanks at 12-14°C
20% in new French barriques

Maturing

20% in French barriques for 5 months (Sur Lie)
80% in inox tanks

Malolactic fermentation: only in barriques

Awards

Year and the name of the evaluation

2017 Vins Extremes (Italy)
2017 Vino Slovenija Gornja Radgona (Slovenia)
2017 Vinalies Internationales Paris (France)
2017 Slovenski festival vin (Slovenia)

Vintage Award

2013 Silver Medal
2013 Gold Medal
2013 Silver Medal
2013 Best dry white wine

2018 Decanter wine awards

2013

Bronze medal, 89
points

Parameters

Vintage: 2015

Alcohol by volume: 13,5 % vol

Acids: 5,43 g/l

pH: 3,35

Residual sugar: 3,7 g/l