

SAUVIGNON BLANC Quercus

Fresh with the distinct elderflower aroma. (image)

Colour, aroma and taste

Colour: straw yellow

Aroma: an intense aroma of elderflower, kiwi, goosebery and passionfruit

Taste: Medium-bodied, crisp freshness with a lightly spiced finish

The sommelier recommends

Food pairing: An elegant pre-dinner drink, perfect with fresh salads, fish dishes and light cheeses.

Aging potential: up to 3 years

Serving temperature: 10-12°C

Production method

Origin

Wine growing area: Brda

Position: SW, E

Form of vineyards: terraced

Altitude: 80 - 200 m

vine training: single Guyot

Spacing: 4,500 - 5,000 vines/ha

Age of vineyards: 10 - 20 years

Soil type: loam and sandstone

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

Grapes

Variety: Sauvignon blanc 100%

Harvesting: exclusively handpicked grapes

Fermentation

100% in inox tanks at 12°C

Maturing

100% in stainless steel, 6 months »sur lie«

malolactic acid fermentation: no

Awards

Year and the name of the evaluation

2018 Concours Mondial Bruxelles

2019 Concours Mondial de Bruxelles

Vintage Award

2017 Gold medal

2018 Silver medal



Parameters

Vintage: 2019

Alcohol by volume: 13,5% vol

Acids: 5,12 g/l

pH: 3,36

Residual sugar: 4,1 g/l