

CHARDONNAY Quercus

Straightforward, rich body and a decided taste. (image)

Colour, aroma and taste

Colour: straw yellow

Aroma: A wide range of aromas - from apple, melon, peach to pineapple.

Taste: Smooth and full-bodied with a velvety finish.

The sommelier recommends

Food pairing: Outstanding in the company of veal or porc cutlet, spicy fish dishes and pasta with an intense taste.

Aging potential: up to 3 years

Serving temperature: 10-12°C

Production method

Origin

Wine growing area: Brda
Position of vineyards: SW, S, E
Form of vineyards: terraced
Altitude: 80 - 200 m
Vine training: single Guyot
Spacing: 4,000 - 5,000 vines/ha
Age of vineyards: 10 - 30 years
Soil type: marl, 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 stainless steel

Maturing

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

Malolactic fermentation: none

Awards

	Year and the name of the evaluation	Vintage	Award
2020	Chardonnay du Monde	2019	Silver Medal
2015	Chardonnay du Monde	2011	Silver Medal
2015	Vino Ljubljana	2011	Gold Medal

Parameters

Vintage: 2019
Alcohol by volume: 13,5 % vol
Acids: 5,0 g/l
pH: 3,46
Residual sugar: 5,2 g/l

