

## PINOT BIANCO Quercus

**Satin-like softness and white flowers in bloom. Loves Asian food.**

### Colour, aroma and taste

**Colour:** straw yellow

**Aroma:** varietal, reminiscent of apple, grapefruit and lemon

**Taste:** Satin smooth, lychee and lemon taste rounded by a distinctive pear and white blossoms note

### The sommelier recommends

**Food pairing:** A perfect match with light oriental dishes such as spiced shrimps or crispy spiced duck.

**Aging potential:** up to 3 years

**Serving temperature:** 8-10°C

### Production method

#### **Origin**

Wine growing area: Brda

Position of vineyards: SW, SE

Form of vineyards: terraced

Altitude: 80 - 200m

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% pinot bianco

Harvesting: exclusively handpicked grapes

**Fermentation:** 100 % in stainless steel at T = 14 °C

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

Malolactic fermentation: none

### Awards

Year and the name of the evaluation
2019 Decanter World Wine Awards (UK)

Vintage	Award
2018	Silver Medal



### Parameters

Vintage: 2018

Alcohol by volume: 13,5% vol

Acids: 5,19 g/l

pH: 3,45

Residual sugar: 3,4 g/l