

SAUVIGNONASSE Quercus

An peculiar indigenous variety of Brda. Field flowers, a rich body and an almond finish.

Videz, aroma in okus

Colour: yellow with a golden hue

Aroma: The well-known and unique aroma intertwining field flowers, elderflower, almonds and pine needles.

Taste: Mineral freshness, full body with complex aromas and a long almond finish.

Sommelier priporoč

Food pairing: Ideal with shrimps, seasonal minestrone, grilled vegetables and asparagus.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Način pridelave

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% Sauvignonasse

Harvesting: exclusively handpicked grapes

Fermentation

100 % in stainless steel at 14°C

Maturing

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

Malolactic fermentation: none

Nagrade

	Year and the name of the evaluation	Vintage	Award
2017	Concours Mondial Bruxelles	2016	Silver Medal
2017	Vino Slovenija Gornja Radgona (Slovenia)	2016	Gold Medal

Parametri

Letnik vina: 2018

Alkohol: 13,5 % vol

Skupne kisline: 4,72 g/l

pH: 3,42

Ostaneček sladkorja: 4,7 g/l

