

Sparkling Quercus

An elegant appetizer, the lively bubbles are just refreshing.

Colour, aroma and taste

Colour: light yellow with green reflections, an everlasting perlage

Aroma: Wide and attractive. From cedar tree to green apple.

Taste: Fits the aroma; elegant and fresh.

The sommelier recommends

Food pairing: An ideal pre-dinner drink, a perfect match for fish dishes – cod fish, caviar, shrimp cocktail and fish carpaccio.

Serving temperature: 6-8

Aging potential: best when fresh, but kept in a dark place up to 2 years

Production method

Origin

Wine growing area: Brda
Vineyard shape: terraced
Altitude: 80 - 200 m
Vine training: single Guyot
Spacing: 4.000 - 5.000 vines/ ha
Vineyards aged: 10 - 25 years
Type of soil: flysch, marlstone, sandstone
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes:

Variety: 50 % Rebula- autochthonous variety of Brda, 50 % Chardonnay,

Harvesting: exclusively handpicked grapes

Fermentation: 100% in stainless steel containers at 14°C

Secondary fermentation: 100% in stainless steel containers at 16°C

Maturing: 100 % in charmat tanks 10 months "sur lie"

Parameters

Vintage: 2016
Alcohol by volume: 12% vol
Acids: 7,20 g/l
pH: 2,95
Residual sugar: 17,9 g/l

