

Chardonnay Cru Selection

2019



Wine description

Deep yellow colour with a cast of gold. A rich, dry wine, with an unassuming bouquet of vanilla and tropical fruit - melon and guava - developing into a moderate degree of spiciness. It has an elegant, well-rounded and attractive texture. It has a good balance between full body, alcohol and freshness. Due to its production methods, it is very mineral, with a hit of spice. It has a strong taste and at the same time an amazing elegance, harmony and extremely agreeable freshness. It has an excellent aging potential.

With food

A wine with such a rich body, like a Chardonnay Selekcija, may be served with flavoured dishes. We recommend serving it with medium spiced dishes with mushrooms, mussels and truffles, rich sea-food and non-fatty meat, with different herb or creamy sauces and foie gras.

Aging

Suitable for drinking, with an excellent ageing potential over fifteen years.

Grape type: Chardonnay

Region: Brda - Slovenia

Vineyards: Medana Jama (SLO), Zegla (IT)

Vineyards age: 20- 55 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south-west / south-east

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, bunches carefully selected, middle of September

Vinification:

fermentation in contact with skins of berries (maceration) for 2 days in 3,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: 23 months in 2,500 Litre conical oak barrel

Maturation in bottle: at least 2 months

Alcohol: 13 % vol

Total acidity: 5,2 g / l

Bottle: 0,75 l

Bottling: 3.333 bottles 0,75 l in September 2021

Serving temperature: 12° - 14 °C