

Chardonnay Cru Selection

2017



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:** Jordano, Plešivo
- **Vineyards age:** 30- 53 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 4 days in 3,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.
- **Maturation:** 15 months in 2,500 Litre conical oak barrel and 6 months in 500 Litre French oak barrels (tono)
- **Maturation in bottle:** at least 2 months
- **Alcohol:** 14 % vol
- **Total acidity:** 5,1 g / l
- **Bottle:** 0,75 l
- **Bottling:** 3.333 bottles 0,75 l in December 2018, without cleaning and filtration
- **Serving temperature:** 12° - 14 °C