

Chardonnay Opoka Cru

2011



Wine description

Deep gold yellow, with mineral fragrances. Fatty, reminiscent of the fragrances of dried fruit, and honey, bread and melted butter. In the glass, it quickly develops its ability, with a light line of vanilla. Approaching a salty taste, with increasing finish. In a nutshell: the greatest. An absolutely prestigious wine, with excellent aging potential.

With food

Chardonnay Opoka, a wine with extremely full body, is recommended with dishes full of flavour, including those with a rather strong taste based on mushrooms, mussels and truffles (pasta, rice, gnocchi or polenta), rich sea food and non-fatty meat (duck, lamb meat, chicken), with various herb or cream sauces or foie gras.

Aging

Suitable for drinking, with great ageing potential, over 15 years.

Grape type: chardonnay 100% cultivated with natural methods with respect for the natural cycle of the vine

Region: Brda-Slovenia

Vineyards: vineyards Jordano (0.2ha), Plesivo (0.3ha) and Ceglo (0.1ha)

Vineyards age: 40-45 years

Vineyards altitude: 150-250 m

Vineyards exposure: south-west/south-east

Soil type: marl (opoka)

Harvest: hand-picked grapes selected from our oldest vineyards (40-45 years), packed in 15kg cases in the middle of and at the end of September

Vinification:

the grapes are carefully picked when fully mature; 48 hours of maceration in open oak tanks (tino) with no temperature control. Soft pressure with a pneumatic wine press, static decanting of must, alcoholic fermentation, with no added yeast, in oak barrels (225l and 500l) min. 50% Allier new Malolactic fermentation.

Maturation: 22 months in oak barrels of 225l and 500l.

Bottled with the waning moon, with no filtration, 24 months after harvest, with very low levels of SO₂

Maturation in bottle: at least 12 months

Alcohol: 14% vol

Total acidity: 5,4 g/l

Bottle: 0,75 l, 1,5 l

Bottling: 1.700 bottles 0.75 l, 145 bottles 1.5 l in August 2013. Extremely limited production

Serving temperature: 12-14°C