

# Chardonnay Opoka Cru

2012



## 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

**Region:** Brda - Slovenia

**Vineyards:** Jordano, Plešivo

**Vineyards age:** 41 - 46 years

**Vineyards altitude:** 150 - 250 m

**Vineyards exposure:** south - east / east

**Soil type:** marl (opoka)

**Harvest:** hand-picked, selected grapes; in the middle of September

**Vinification:**

fermentation in contact with skins of berries (maceration) for 4 days in 4,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.

**Maturation:** 23 months in 3,000 Litre oak barrel (70 %) and 225 Litre oak barrels - barrique (30%)

**Maturation in bottle:** at least 12 months

**Alcohol:** 14 % vol

**Total acidity:** 5,3 g / l

**Bottle:** 0,75 l, 1,5 l, 3 l

**Bottling:** 2.826 bottles 0,75 l, 100 bottles 1,5 l, 10 bottles 3 l in August 2014. Extremely limited production

**Serving temperature:** 12 - 14 °C