

Chardonnay Opoka Cru

2017



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

Vineyards age: 50 years

Vineyards altitude: 150 - 250 m

Vineyards exposure: south - east / east

Soil type: marl (opoka)

Harvest: hand-picked, selected grapes; in the beginning 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: 23 months in 2.500 Litre oak barrel

Maturation in bottle: at least 2 months

Alcohol: 14 % vol

Total acidity: 5,8 g / l

Bottle: 0,75 l, 1,5 l

Bottling: 3.333 bottles 0,75 l, 150 bottles 1,5 l in August 2019. Extremely limited production

Serving temperature: 12 - 14 °C