

Sauvignon Blanc Opoka Cru

2010



Wine description

Yellow, with a cast of gold, and mineral fragrances. The bouquet is delicate (reminiscent of peach, ripe pear, grapefruit), and it also has flowery and herbaceous (pepper, tomato leaves, basil, Mediterranean herbs) to leathery sensations. Elegant, pleasant, persistent and intense aftertaste.

With food

We recommend combining it with white meat, fresh goat cheese, fish carpaccio, and vegetable dishes (pasta with basil); it is ideal with raw salmon, fresh salads with herbs, and fruit salads with mint.

Aging

Suitable for drinking, with great ageing potential, over 12 years.

Grape type: 100% Sauvignon Blanc cultivated with natural methods with respect for the natural cycle of the vine.

Region: Brda

Vineyards: vineyards Jordano (0.3ha)

Vineyards age: 15-36 years

Vineyards altitude: 150-250 m

Vineyards exposure: south-west/south-east

Soil type: marl (opoka)

Harvest: hand-picked grapes from old vineyards, packed in 15kg cases in the middle and at the end of September

Vinification:

the grapes are carefully picked when fully mature; 36 hours of maceration in open oak tanks (tino) without 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. Partial malolactic fermentation.

Maturation: 22 months in 500 l oak barrels

Maturation in bottle: at least 12 months

Alcohol: 13,5% vol

Total acidity: 5,2 g/l

Bottle: 0,75 l - extremely limited production

Bottling: 3.333 bottles in August 2012

Serving temperature: 12°C