

Sauvignon Blanc Opoka Cru

2012



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: Sauvignon Blanc

Region: Brda - Slovenia

Vineyards: Jordano

Vineyards age: 44 years

Vineyards altitude: 200 - 250 m

Vineyards exposure: north

Soil type: marl (opoka)

Harvest: hand-picked selected grapes, at the end 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

Maturation in bottle: at least 12 months

Alcohol: 14 % vol

Total acidity: 5,2 g / l

Bottle: 0,75 l, 1,5 l, 3 l - extremely limited production

Bottling: 2.958 bottles 0,75 l, 60 bottles 1,5 l, 16 bottles 3 l in August 2014

Serving temperature: 12 °C