

# Sauvignon Blanc Opoka Cru

2013



## 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:** 45 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 6 months

**Alcohol:** 14 % vol

**Total acidity:** 5,4 g / l

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

**Bottling:** 3.080 bottles 0,75 l, 90 bottles 1,5 l, 60 bottles 3 l in August 2015

**Serving temperature:** 12 °C