



SAUVIGNON BLANC Opoka Jordano Cru 2024

Grape type: Sauvignon Blanc

Region: Brda - Slovenia

Vineyards: Jordano Cru

Year of planting Vineyard: 1970 - 1991

Vineyards altitude: 150 – 200 m

Vineyards' exposure: north

Viticulture: Organic

Soil type: calcareous and marl soil (Opoka)

Harvest: hand-picked selected grapes at the beginning of September

Vinification: Spontaneous fermentation in contact with the skins of berries (maceration) for one day in conical oak barrels (tino) 4,000l; Softly pressed with pneumatic pressure.

Maturation: 11 months in 2.500 Litre conical-shaped oak barrel (tino)

Bottling: 3.208 bottles of 0,75 l and 125 bottles of 1,5 l in August 2025

Maturation in a bottle: at least four months

Alcohol: 13,5 % vol **Total acidity:** 5,47 g / l

Residual sugar: Dry **Bottle:** 0,75 l

Aging: Suitable for drinking, with great aging potential, over 12 years.

Wine description: Inviting and expressive with aromas of green herbs, sandalwood, papaya, lime zest, and candied lemon notes. There's great intensity but at the same time refinement and delicacy with very pure, mid-palate fruit supported by mouth-watering freshness. Restrained and precise winemaking has allowed the purity of fruit and vibrancy from the terroir to shine in this elegant Sauvignon Blanc.

Food pairing ideas: We recommend combining it with white meat, fresh goat's cheese salads, seafood, fish carpaccio, and vegetable dishes (such as pasta with basil); it pairs well with raw salmon, sashimi, fresh salads with herbs, and even fruit salads with mint.

Serving temperature: 12 °C

