



SAUVIGNON BLANC Opoka Jordano Cru 2023

Grape type: Sauvignon Blanc

Region: Brda - Slovenia

Vineyards: Jordano Cru

Year of planting Vineyard:: 34 - 55 years

Vineyards altitude: 150 – 200 m

Vineyards exposure: north

Viticulture: Organic / Biodynamic

Soil type: calcareous and marl soil (Opoka)

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

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for two days 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: 5.073 bottles 0,75 l in August 2024

Maturation in a bottle: at least four months

Alcohol: 13,5 % vol **Total acidity:** 5,63 g / l

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



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

Wine description: A limpid mid-golden wine. The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil, and a hint of rosemary, backed by fine acidity and good length. This is an elegant, mineral Sauvignon Blanc in a unique Brda style.

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

Serving temperature: 12 °C