



## 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