



CHARDONNAY Opoka Jordano Cru 2024

Grape type: Chardonnay

Region: Brda - Slovenia

Vineyards: Jordano Cru

Year of planting Vineyard: 1971

Vineyards altitude: 150 - 250 m

Vineyards' exposure: north/east

Viticulture: Organic / Biodynamic

Soil type: marl (Opoka) and calcareous soil

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

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for one day. Softly pressed with pneumatic pressure.

Maturation: 23 months in 4.000 Litre conical-shaped oak barrel (tino)

Maturation in a bottle: at least two months

Bottling: 3.333 bottles 0,75 l in April 2026

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

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

Aging: Suitable for drinking, with great aging potential, over 15 years.

Wine description: Bright golden straw yellow in the glass. The nose is incredibly fine, inviting and harmonious, with creamy hints adding nuance to lemon zest and fresh pineapple notes. The palate has amazing precision and purity, with fine acids and mineral vibrancy, all nicely supported by subtle oak adding another dimension of texture. A very graceful, classical Chardonnay.

Food matching ideas: Chardonnay Opoka, a wine with an elegant structured body, is recommended with dishes full of flavor, including those with a relatively strong taste based on mushrooms, mussels, and truffles (pasta, rice, gnocchi or polenta), rich seafood, and even non-fatty meat (duck, lamb meat, chicken), with various herbs or cream.

Serving temperature: 12 - 14 °C

