



CHARDONNAY Cru Selection 2022

Grape type: chardonnay

Region: Brda - Slovenia

Vineyards: Medana Jama Cru in Plešivo Cru (SLO)

Vineyards age: 34 - 48 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south-west/south-east

Soil type: marl, slate and sandstone (Opoka)

Harvest: hand-harvested; bunches carefully selected, middle of September

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 2 days in 3,000 Litre conical oak barrels (tino). Softly pressed with pneumatic pressure.

Maturation: 18 months in 2,500 Litre conical oak barrel

Maturation in the bottle: at least 2 months

Bottling: 3. 333 bottles 0,75 l in May 2024

Alcohol: 13,5 % vol **Total acidity:** 5,1 g / l

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

Ageing: Suitable for drinking, with an excellent ageing potential over fifteen years.

Wine description: A vivid light golden yellow wine, with an elegant harmonious nose with ripe apple, lemon zest and subtle creamy overtones. The palate is concentrated but refined and focused, with Meyer lemon and juicy apple notes. It is a sleek wine with a touch of creamy walnut complexity. Pure and long in the mouth, superfine silky acidity completes the lingering finish.

Food matching ideas: Food matching ideas: herby salmon parcels, fennel risotto, garlic chicken

Serving temperature: 12° - 14 °C

