



CHARDONNAY Opoka Jordano Cru 2022

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 4000 Litre conical-shaped oak barrel (tino)

Maturation in a bottle: at least two months

Bottling: 5.033 bottles 0,75 l and 150 bottles 1,5 l in August 2024

Alcohol: 13,5 % vol **Total acidity:** 5,27 g / l

Residual sugar: Dry **Bottle:** 0,75 l, 1,5 l

Aging: Suitable for drinking, with great aging potential, over 15 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 very 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 mineral finish.

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

