



## CHARDONNAY Opoka Jordano Cru 2023

**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 and 100 bottles 1,5 l in August 2025

**Alcohol:** 13,5 % vol **Total acidity:** 5,32 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:** 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

