

-enosophia



TRS NO.5 2025

Graševina grapes are harvested at the optimal time to preserve the freshness and aromatic purity of the variety. After harvest, controlled fermentation is carried out in inox tanks, with the aim of preserving the primary aromas and the pronounced varietal character. The wine is aged on fine lees, which further enhances fullness and roundness on the palate while maintaining its vibrant freshness.

In the glass, it stands out with its light yellow color and greenish reflections. The aroma is clean and lively, with notes of green apple, citrus, and white flowers. On the palate, the wine is distinctly fresh and easy-drinking, with pronounced fruitiness, good balance, and a long finish in which the character of Graševina is clearly expressed.

Alcohol 13.0% vol.

Residual sugar 2.9 g/l

pH 3.29

Total acidity 5.3 g/l