

Chardonnay Bagueri 0,75 L



KLET
BRDA

Family vineyards

TECHNICAL SPECIFICATIONS

Vintage: 2022 **Alcohol:** 13,5 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,27 g/l **pH:** 3,37

APPEARANCE, AROMA, AND FLAVOR

Appearance: Deep yellow with a golden hue.

Aroma: Varietal aroma reminiscent of citrus fruit, ripe peaches, melon, butter, vanilla and hazelnuts; complemented by an expressive bread crust aroma.

Flavor: Rich, but fresh and crisp. Elegant texture, outstanding mineral taste. An everlasting velvety finish.

SOMMELIER RECOMMENDS

Food pairing: Dishes with a clear-cut taste – made of mushrooms, truffles, rich sea food and lean meat with creamy topping as well as foie gras.

Aging potential: Up to 10 years.

Temperature: 10-12°C

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, SE

Form of vineyards: terraced

Altitude: 50 – 250 m

Vine training: single Guyot

Spacing: 4,000 – 5,000 vines/ ha

Age of vineyards: 10 – 30 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds.

Grape variety: Chardonnay

Harvesting: Harvest was performed manually in September.

Fermentation: At the winery, the selected grapes were pressed and fermented in French barrique barrels. Following fermentation and malolactic fermentation, the wine matured in French barrique barrels for 12 months. After that we combined wine from the best barrels and continued to mature it in 6000l oak barrels.

