



Alcohol  
14,44 % vol.

Total acid  
5,15 g/l

pH  
3,33

Annual production  
15.000 l

Sugar  
2,4 g/l

## Variety

80% Grenache Blanc & 20% Chardonnay.

## Color

Golden yellow color.

## Bouquet

Powerful aroma of ripe peach, pear, mango and acacia.

## Palette

Rich taste and structure. Perfect blend in which Belan brings roundness and fat, Chardonnay fruity aromas.

## Rainfall

479 l/m<sup>2</sup>

## Sunny days or hours

120-150 days in vegetation period.

## Age of vine

26 years

## Harvesting period

17 - 28 September

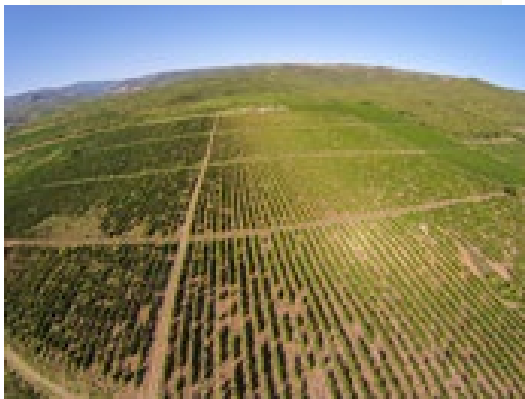


## Wine Tasting Notes

The 2013 Barovo Blanc, it's a blend of 70% Grenache Blanc and 30% Chardonnay that was fermented and aged mostly (70%) in barrel. Crisp, fresh and lively, with elegant citrus blossom, mineral and stone fruits, it is lightly textured, balanced and quaffable on the palate. Enjoy it over the coming couple of years.

Coming from Macedonia and a project with Eric Solomon and Philippe Cambie, these efforts are full-throttle, decadently styled wines that remain beautifully drinkable and balanced.

Source: The Wine Advocate



## Food Pairing and Serving

It combines best with prosciutto, chicken or marinated veal.

## Awards and Accolades

