



Alcohol
14 % vol.

Total acid
5.23 g/l

pH
3.4

Sugar
1.9 g/l

Annual production
10.000 l

Variety

100% Chardonnay

Color

Deep lemon color

Bouquet

Pronounced aromas of melon, mango and acacia, complemented with notes of vanilla, coconut, toast and almond.

Palate

Refreshing medium acidity and on the palate you can notice green walnut, coffee and marzipan, exhibiting a medium long finish.

Rainfall

400-550 l/m²

Sunny days or hours

150-190 days in vegetation period.

Age of vine

15-20 years

Harvesting period

End of August to mid September.

Food pairing

Pairs exquisitely with salmon, tuna, veal in mushroom sauce at 12-14°C.