



Variety: 100% Chardonnay

Alc: 13.5%

Total acid: 5.46 g/l

Ph: 3.32

Sugar: 1.9 g/l

Annual production: 10,000 L

## Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 14-15°C
- Average time of aging: 6 months

## Tasting notes

- Colour: Deep lemon
- Bouquet: Pronounced aroma of melon, mango, acacia, complemented with notes of vanilla, coconut, toast and almond
- Palate: Refreshing medium acidity, full body and long finish with notes of green walnut, coffee and marzipan

## Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Rendzina soil
- Average age of the vines: 10-20 years
- Rainfall: 400-450 l/m<sup>2</sup>
- Sunny days: 160-170 days
- Harvesting period: End of August to middle of September



Manastirec vineyards