

Saivignon Blanc Special Selection

... vintage 2017



Variety: 100% Sauvignon Blanc
Alc: 12.5 %
Total acid: 6.33 g/l
Ph: 3.21
Sugar: 2.1 g/l
Annual production: 16,000 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: The must was kept in inert vats together with the lees for 10 days at a temperature of 1-2°C, after which the must was decanted and selected yeast strains were added
- Average temperature of fermentation: 12-13°C

Tasting notes

- Colour: Pale lemon-green
- Bouquet: Fresh herbal scent, complemented with aromas of mango and grapefruit
- Palate: Harmonious flavour

Cultivation

- Planted surface: 7 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Vertisols (Smolnik)
- Average age of the vines: 5-7 years
- Rainfall: 250-300 l/m²
- Sunny days: 200-220 days
- Harvesting period: End of August to beginning of September



Barovo vineyards