



Variety: 100% Viognier
Alc: 13%
Total acid: 5.04 g/l
Ph: 3.32
Sugar: 1.8 g/l
Annual production: 5.000 L

Vinification

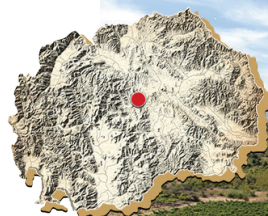
- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 13-14°C

Tasting notes

- Colour: Medium lemon
- Bouquet: Pronounced aroma of mango, quince, peach, pear with floral notes of acacia and violet
- Palate: Fresh wine, full body and medium finish with sensation of sweetness on the aftertaste

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay soil
- Average age of the vines: 5 years
- Rainfall: 400-450 l/m²
- Sunny days: 170-190 days
- Harvesting period: Beginning of September



Babuna vineyards