

Grenache Blanc Special Selection

... vintage 2017



Variety: 100% Grenache Blanc

Alc: 13.5%

Total acid: 6.3 g/l

Ph: 3.05

Sugar: 1.8 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: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 12-14°C

Tasting notes

- Colour: Medium lemon
- Bouquet: Delicate floral aroma with scents of peach and melon
- Palate: Medium acidity, full body with medium finish

Cultivation

- Planted surface: 4 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Rendzina soil
- Average age of the vines: 25-30 years
- Rainfall: 400-450 l/m²
- Sunny days: 150-170 days
- Harvesting period: Middle of September



Babuna vineyards