

Temjanika Special Selection

... vintage 2018



Variety: 100% Temjanika
Alc: 13%
Total acid: 5.9 g/l
Ph: 3.3
Sugar: 2 g/l
Annual production: 91,000 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: Cold maceration in inert pneumatic presses for 4-6 hours
- Average temperature of fermentation: 12-13°C

Tasting notes

- Colour: Lemon-green
- Bouquet: Pronounced floral aroma of elderflower, violet, rose and fruit note of tangerine
- Palate: Dry wine with medium acidity, light body with medium finish

Cultivation

- Planted surface: 8 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Volcanic and alluvial soil
- Average age of the vines: 15-25 years
- Rainfall: 400-500 l/m²
- Sunny days: 170-200 days
- Harvesting period: End of August



Tikves Wine Region

