

Sauvignon Blanc Special Selection

... vintage 2018



Variety: 100 % Sauvignon Blanc
Alc: 12.5%
Total acid: 6.8 g/l
Ph: 3.2
Sugar: 1.9 g/l
Annual production: 16,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: The must was kept (steering) in inert vats together with the lees for 10 days on temperature of 1-2° C, after 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: 4000 vines/Ha
- Geology: Vertisols (Smolnik)
- Average age of the vines: 6-8 years
- Rainfall: 250-300 l/m²
- Sunny days: 180-200 days
- Harvesting period: End of August/beginning of September



Tikves Wine Region

