

# CHARDONNAY Oak Edition

Vintage 2023



**Variety:** 100% Chardonnay  
**Alc:** 13%  
**Total acid:** 4.76 g/l  
**Ph:** 3.30  
**Sugar:** 2 g/l  
**Annual production:** 10.000 L



## Tasting notes

**Colour:** Deep lemon  
**Bouquet:** Pronounced aroma of melon, mango, acacia, complemented with notes of vanilla, coconut, toast and almond  
**Palate:** Dry, refreshing medium acidity, full body and long finish with notes of green walnut, coffee and marzipan



## 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:** Direct pressing in inert pneumatic presses  
**Average temperature of fermentation:** 14-15°C  
**Average time of aging:** 6 months in barrique



## Cultivation

**Planted surface:** 2 ha  
**Type of pruning:** Double Guyot  
**Density:** 4,000 vines/ha  
**Geology:** Rendzina soil  
**Average age of the vines:** 10-20 years  
**Rainfall:** 400-450 l/m<sup>2</sup>  
**Sunny days:** 160-170 days  
**Harvesting period:** End of August to middle of September

**Ingredients:** Fermented natural grape juice, **sulfites**, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere. / **Sastojci:** Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistrenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

| Nutrition/ Nutritivna vrijednost | Per 100 ml/ Na 100 ml |
|----------------------------------|-----------------------|
| Energy/ Energetska vrijednost    | 119Kcal/500 KJ        |
| Fat/ Masti                       | 0.0 g                 |
| Protein/ Proteini                | 0.1 g                 |
| Carbohydrates / Ugljikohidrati   | 7.1%                  |