

LUDA & MARA

White Cuvée



Variety: Chardonnay, Sauvignon Blanc, Smederevka, Viognier

Alc: 13,5%

Total acid: 5.1 g/l

pH: 3.4

Sugar: 2.3 g/l

Annual production: 60.000 l



Tasting notes

Appearance: Pale yellow lemon color

Aromatic profile: Medium intensity of lime, grapefruit, white peach, followed by blossom and hint of herbaceous note.

Palate: Dry wine with refreshing acidity, medium body and alcohol, well-delineate flavors of ripe grapefruit and white peach, followed by green apple and a trace of passion fruit. Well-balanced and savory with a pleasant, long fruity finish.



Food pairing

Fresh seasonal salads, young to medium-ripened cheeses, seafood, pasta, poultry.

Serving: Chilled at 10°C



Vinification

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C

Type of vats: Stainless steel vats

Average temperature of fermentation: 12-13°C



Cultivation

- **Planted surface:** 22 ha
- **Type of pruning:** Double Guyot
- **Density:** 4000 vines/ha
- **Geology:** Aluvial/rendzina
- **Average age of the vines:** 8-25 years
- **Rainfall:** 400-450 l/m²
- **Sunny days:** 180-200
- **Harvesting period:** End of August/Beginning of September

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	91 kcal/ 381 KJ
Fat / Masti	0.0 g
Protein / Proteini	0.2 g
Carbohydrates / Ugljikohidrati	0.42 g

Ingredients:

Fermented natural grape juice, **sulfites**, metatartaric acid, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere.

Sastojci:

Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, sredstva za bistenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.
Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

TIKVEŠ
SINCE 1885