



Variety: 100% Temjanika

Alc: 13%

Total acid: 5.32 g/l

Ph: 3.17

Sugar: 2.3 g/l

Annual production: 63,000 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 aromas of violet, rose and fruit note of tangerine
- Palate: Medium acidity, light body and medium finish

Cultivation

- Planted surface: 8 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Volcanic soil
- Average age of the vines: 15-25 years
- Rainfall: 400-550 l/m²
- Sunny days: 150-190 days
- Harvesting period: End of August to middle of September



Barovo vineyards