



Variety: 60% Grenache Blanc, 40% Chardonnay
 Alc: 14%
 Total acid: 5.32 g/l
 Ph: 3.31
 Sugar: 1.9 g/l
 Annual production: 5.000 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: New barrique
- Method of maceration: Direct pressing in inert pneumatic presses, fermentation in new French barrique, contact with lees with temporary steering for 6 months
- Average temperature of fermentation: 15-16°C
- Average time of aging: 6 months

Tasting notes

- Colour: Medium gold
- Bouquet: Pronounced aroma of white flower, peach, pear and mango, complemented with aromas from the French barriques which give it notes of vanilla and hazelnut
- Palate: Medium acidity, full body and long finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4.000 vines/ha
- Geology: Volcanic soil
- Average age of the vines: 35 years
- Rainfall: 550-600 l/m²
- Sunny days: 160-180 days
- Harvesting period: Beginning of September to end of September



Barovo vineyards