



Variety: 60% Grenache Blanc, 40% Chardonnay

Alc: 14%

Total acid: 5.94 g/l

Ph: 3.12

Sugar: 1.9 g/l

Annual production: 10,500 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 French barriques
- 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: 18 months in new French barrique

## Tasting notes

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

## Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4000 vines/ha
- Geology: Clay and rendzina soil
- Average age of the vines: 35 years
- Rainfall: 400-450 l/m<sup>2</sup>
- Sunny days: 160-180 days
- Harvesting period: End of August to end of September



Bela Voda vineyards