



**TIKVEŠ**

SINCE 1885

# Chardonnay Special Selection

... vintage 2018



Variety: 100 % Chardonnay

Alc: 13%

Total acid: 5.77 g/l

Ph: 3.39

Sugar: 1.9 g/l

Annual production: 35,000 L

## 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: 12-13°C

## Tasting notes

- Colour: Intense gold
- Bouquet: Grapefruit, pineapple, banana and cantaloupe aroma
- Palate: Full bodied and has a lingering and elegantly crisp finish

## Cultivation

- Planted surface: 30 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Mix of volcanic and alluvial soil
- Average age of the vines: 10-20 years
- Rainfall: 300-350 l/m<sup>2</sup>
- Sunny days: 200 days
- Harvesting period: End of August to beginning of September



Tikves Wine Region

