

Bela Voda (white)

--- vintage 2018

Variety: Chardonnay 2018-50%, Grenache blanc 2018-50%

Alc: 13.8%

Total acid: 4.7 g/l

Ph: 3.36

Sugar: 1.9 g/l

Annual production: 10,000 L

Vinification

- •Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of $6-7^{\circ}C$
- · 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: 4,000 vines/ha
- · Geology: Clay and rendzina soil
- · Average age of the vines: 35 years
- Rainfall: 400-450 l/m²
- Sunny days: 160-180 days
- Harvesting period: End of August to end of September

