

Sauvignon Blanc Special Selection

... vintage 2019



Variety: 100 % Sauvignon Blanc
Alc: 13.5%
Total acid: 5.4 g/l
Ph: 3.34
Sugar: 2.1 g/l
Annual production: 9.500 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: The must was kept (steering) in inert vats together with the lees for 10 days on temperature of 1-2° C, after the must was decanted and selected yeast strains were added
 - Average temperature of fermentation: 12-13°C
-

Tasting notes

- Colour: Pale lemon-green
 - Bouquet: Fresh herbal scent, complemented with aromas of mango and grapefruit
 - Palate: Harmonious flavour
-

Cultivation

- Planted surface: 7 ha
- Type of pruning: Double Guyot
- Density: 4000 vines/Ha
- Geology: Vertisols (Smolnik)
- Average age of the vines: 6-8 years
- Rainfall: 250-300 l/m²
- Sunny days: 180-200 days
- Harvesting period: End of August/beginning of September



Tikveš Wine Region

