

# Viognier Special Selection

... vintage 2020



Variety: Viognier 100%  
Alc: 13.01%  
Total acid: 4.80 g/l  
Ph: 3.53  
Sugar: 2.0 g/l  
Annual production: 5,000 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: 13-14°C

## Tasting notes

- Colour: Medium lemon
- Bouquet: Pronounced aroma of mango, quince, peach, pear with floral notes of acacia and violet
- Palate: Dry wine, Fresh, full body with sensation of sweetness on the aftertaste, medium finish

## Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Clay
- Average age of the vines: 5 years
- Rainfall: 400-450 l/m<sup>2</sup>
- Sunny days: 170 - 190 days
- Harvesting period: Beginning of September



Babuna