

# Chardonnay

... vintage 2021

Variety: 100% Chardonnay  
Alc: 12%  
Total acid: 4.8 g/l  
Ph: 3.35  
Sugar: 1.8 g/l  
Annual production: 10,000 L

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## 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: 14-15°C

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## Tasting notes

- Colour: Deep lemon
- Bouquet: Pronounced aromas of melon, mango, grapefruit and pineapple.
- Palate: Refreshing medium acidity on the palate with medium bodied and elegantly crisp finish.



## Cultivation

- Planted surface: 3 ha
- Type of pruning: Double Guyot
- Density: 3,800 vines/ha
- Geology: Rendzina soil
- Average age of the vines: 15-20 years
- Rainfall: 400-450 l/m<sup>2</sup>
- Sunny days: 160-170 days
- Harvesting period: End of August to middle of September



Tikves Wine Region

