



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

BABUNA

Vineyard

Babuna White 2022



Variety: Albariño, Chardonnay, Viognier

Alc: 13.5%

Total acid: 5.62 g/l

Ph: 3.4

Sugar: 1.9 g/l

Annual production: 10.500 l



Tasting notes:

Aromatic profile: Herbaceous wine with intense notes of citrus and stone fruit, lemon, followed by a lingering finish of white peach.

Palate: Medium-bodied dry wine with vivid acidity, flavors of citrus fruits, ripe lemon and grapefruit, followed by a hint of pear, green apple and a harmonious finish.



Vinification:

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C

Types of vats: Stainless steel vats

Method of maceration: Direct pressing in inert pneumatic press

Average temperature of fermentation: 13-14°C



Food pairing:

White grilled meat, turkey, white fish, buttered vegetables, pasta in cream sauces.

Serving: 8-9 °C



Cultivation:

• **Planted surface:** 2 ha

• **Type of pruning:** Double Guyot

• **Density:** 4,000 vines/ha

• **Geology:** Vertisol

• **Average age of the vines:** 5 years

• **Rainfall:** 400-450 l/m²

• **Sunny days:** 190 days

• **Harvesting period:** Beginning of September

