



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

BABUNA

Vineyard

Babuna White 2022



Variety: 80% Albariño, 15% Chardonnay, 5% 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:

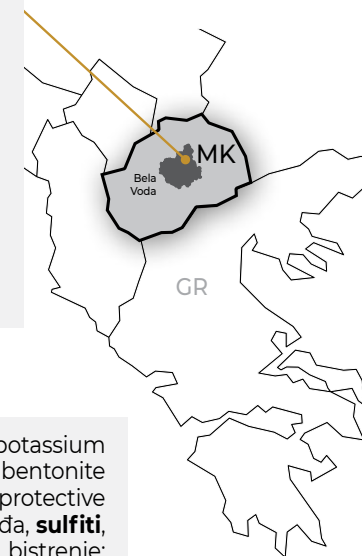
White grilled meat, turkey, white fish, buttered vegetables, pasta in cream sauces.

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



Fermented natural grape juice, **sulfites**, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere. / Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistrenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.

Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	98Kcal/410 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	1.7%