

MK



D 2 M A I N E L E P O V O

and touch of sweet spices.

Alc: 14%

Ph: 3.45

Total acid: 5 g/l

Sugar: 2.2 g/l

CHARDONNAY 2021

ORGANICALLY GROWN GRAPES, WILD FERMENTED



Grapes:

Organically grown, dry farming

Cultivation:

Planted surface: 2ha Type of pruning: Double Guyot ; VSP Density: medium – 4.000 vines/ha Geology: Clay soil Average age of the vines: 15 years Rainfall: 350-400 l/m2 Sunny days: 170-190 days/year 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	127Kcal/530 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	6.3 g

Tasting Notes:

Aromatic Profile: Complex nose with fruity and oaky aromas. Front-set aromas of apple, peach, melon and sweet spices, vanilla, coconut shell, and toast.

Luxuriously complex and pungent flavors - success of the wild,

natural grape yeasts. Dry with succulent refreshing acidity. Flavors of ripe fruits of white peach, grapefruit, mango and

apricot, intertwined with sweet spices of vanilla. Oily texture and full bodied wine with long-lasting aftertaste of exotic fruits

Variety: Chardonnay 100%

Annual production: 5.500 L

Palate: Full bodied dry wine with refreshing acidity. Very intense and layered flavors of lime, ripe grapefruit, and green plum followed by sweet spices, oily textured, and long spicy finish with green peach flavor



D & M A I N E L E P O V O CHARDONNAY

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Vinification:

Fermentation: Wild fermentation with 180 days on the lees, MLF Oak ageing: 6 months in new French oak barrels Bottle ageing potential: 4-6 years

Food Pairing:

Seafood, poultry, cheese, fish & chips. **Serving:** 12-13°C