

BAROVO | TEMJANIKA 2022

Domaine



Variety: 100% Temjanika
Alc: 13,5%
Total acid: 7 g/l
Ph: 3.17
Sugar: 2 g/l
Annual production: 11.500 L



Tasting Notes:

Aromatic Profile: Fruity-herbaceous wine with delicate notes of elderberry, white grapes, harmoniously accompanied by aromas of refreshing lime.
Palate: Medium-bodied dry wine with refreshing acids, intense tastes of lemon peel, ripe grapefruit, green apple, with a juicy and harmonious lemony finish.



Vinification:

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7° C
Average temperature of fermentation: 12-13° C
Types of vats: Stainless steel vats



Food Pairing:

Fish, salads, white meat, pasta with various types of cheese.
Serving: 8-9 C°



Cultivation:

- **Planted surface:** 5 ha
- **Type of pruning:** Double Guyot
- **Density:** Low - 1900 vines/ha
- **Geology:** Smolnik
- **Average age of the vines:** 38 years
- **Rainfall:** 400-500 l/m²
- **Sunny days:** 200-230 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	97Kcal/405 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	1.2 g