

LUDA MARA

Temjanika



Variety: Temjanika

Alc: 13%

Total acid: 5.2 g/l

pH: 3.3

Sugar: 1.8 g/l

Annual production: 150.000 l



Tasting notes

Appearance: Pale yellow lemon color

Aromatic profile: Gentle intensity of floral aromas of acacia and elderflower, followed by light traces of gooseberry.

Palate: Dry wine with refreshing acidity, light body and alcohol, with intense flavors of ripe citrus fruits and green plum, vivid with a medium fruity finish.



Food pairing

Aperitif, lettuce, white full-fat sheep's and goat's cheese, fruit, lightly sweet desserts.

Serving: well chilled at 7°C



Vinification

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

Type of vats: Stainless steel vats

Method of maceration: Cold maceration in inert pneumatic presses for 4-6 hours

Average temperature of fermentation: 12-13°C



Cultivation

• **Planted surface:** 50 ha

• **Type of pruning:** Double Guyot

• **Density:** 4000 vines/ha

• **Geology:** Aluvial/rendzina

• **Average age of the vines:** 5-15 years

• **Rainfall:** 400-450 l/m²

• **Sunny days:** 180-200

• **Harvesting period:** End of August/beginning of September

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	119 kcal/ 499 KJ
Fat / Masti	0.0 g
Protein / Proteini	0.1 g
Carbohydrates / Ugljikohidrati	7.1 g

Ingredients:

Fermented natural grape juice, **sulfites**, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere.

Sastojci:

Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistenje: 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**.

TIKVEŠ

SINCE 1885