



BAROVO | SAUVIGNON BLANC 2025

Domaine



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

This fruit-driven wine is sourced from our high-elevated vineyard spread out on a single block plateau at 700 m asl named Gjonovec, providing a wide diurnal range that gives a refreshing character of the wine. Three climates shape a unique growing environment: Mountainous, Mediterranean, and Continental, providing a slow ripening period, sufficient for full grape ripening and development of intense aromas and flavours. Vineyard planted on volcanic soil resulting in traces of minerality in the wine.



Variety: 100% Sauvignon Blanc
Alc: 13,5%
Total acid: 6.5 g/l
Ph: 3.14
Sugar: 1.8 g/l
Annual production: 10.000 L



Tasting Notes:

Aromatic Profile: The nose opens with delicate white blossom and green bell pepper, gradually revealing fresh gooseberry and lime zest. With aeration, the wine gains complexity through notes of passion fruit and ripe grapefruit, while its distinctive mineral character remains quietly in the background.

Palate: Vibrant and beautifully focused, combining crisp citrus freshness with juicy tropical fruit and a finely textured mineral backbone. Bright acidity carries the wine effortlessly towards a long, precise, and refreshing finish, leaving an impression of elegance.



Vinification:

Fermentation: In Stainless steel vats, 10 days on temperature of 1-2 C°.
Bottle ageing potential: 3-4 years



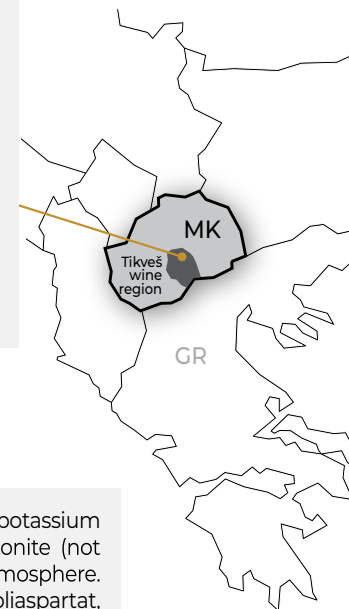
Food Pairing:

Grilled Adriatic sea bass with lemon and herbs, scallop carpaccio with lime, grilled octopus with parsley and lemon, fresh goat's cheese with citrus, green asparagus risotto with Parmigiano.

Serving: 8-9 C°

Cultivation:

- **Planted surface:** 7 ha
- **Type of pruning:** Double Guyot
- **Density:** medium - 4000 vines/ha
- **Geology:** Vertisol (Smolnik)
- **Average age of the vines:** 6-8 years
- **Rainfall:** 250-300 l/m²
- **Sunny days:** 180-200 days
- **Harvesting period:** End of August/ 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	115Kcal/482 KJ
Fat/ Masti	0.0 %
Protein/ Proteini	0.1 %
Carbohydrates / Ugljikohidrati	6.9 %