

# CHARDONNAY

## Single vineyard 2023

<b>Grape type:</b>	100% Chardonnay		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyards:</b>	Gradišče nad Prvačino		
<b>Vineyards age:</b>	Since 2008		
<b>Vineyards altitude and incline:</b>	124 meters above sea level, 25% incline		
<b>Vineyards exposure:</b>	South-west		
<b>Viticulture:</b>	Regenerative viticulture		
<b>Soil type:</b>	Raw marl enriched with humus		
<b>Harvest:</b>	Hand-harvested at the beginning of September		
<b>Processing and maturation:</b>	The grapes underwent cold maceration for 10 to 24 hours, followed by alcoholic fermentation at a controlled low temperature. The wine then aged for at least six months on fine lees in stainless steel tanks.		
<b>Bottling:</b>	1310 bottles 0,75 l in February 2025		
<b>Alcohol:</b>	13,0 % vol	<b>Residual sugar:</b>	Dry
<b>Total acidity:</b>	5,68 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temperature:</b>	10-12°C		

**Aging potential:** If stored properly, this wine can age for at least five years or even longer

**Wine description:** The wine is a bright straw-yellow color with golden hues, reflecting the ripeness of the grapes and careful vinification. On the nose, dominant aromas of ripe apples, yellow fruit, and delicate flowers with a hint of acacia honey prevail. On the palate, it is medium-bodied, with well-balanced alcohol, freshness, and a velvety texture. The finish is long, harmonious, and slightly mineral.

**Food matching ideas:** With smoked fish, delicate white meat dishes, fresh or slightly aged cheeses, and a variety of vegetable appetizers. Its roundness and aromatic complexity perfectly complement even the most refined and sophisticated plates.

