

Sauvignon Blanc Bagueri 0,75 L



KLET
BRDA
Family vineyards



TECHNICAL SPECIFICATIONS

Vintage:	Alcohol:	Residual sugar:
2017	13,5 % vol	Dry
TOTAL ACIDITY:	pH:	
5,43 g/l	3,35	

APPEARANCE, AROMA, AND FLAVOR

Appearance: Yellow with mineral reflections.

Aroma: A detour from the typical fresh sauvignons – varietal but particular and multi-faceted. Reminiscent of elderflower, Moscato, dry grass, green pepper, nicely complemented with melon and ripe pear..

Flavor: Smooth and silky, medium-bodied with a delicate freshness. The finish is marked by a pleasant grapefruit aroma.

SOMMELIER RECOMMENDS

Food pairing: Spicy fish dishes, chicken dishes, pasta with basil and refreshing salads.

Aging potential: Up to 10 years.

Temperature: 12°C

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, E

Form of vineyards: terraced

Altitude: 100-200 m

Vine training: single Guyot

Spacing: 4,500-5,000 vines/ha

Age of vineyards: 10-20 years

Soil type: heavier, permeable – loam and sandstone.

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds.

Grape variety: 100 % Sauvignon blanc

Harvesting: exclusively handpicked grapes

Fermentation: Fermentation
80% in inox tanks at 12-14°C
20% in new French barriques
Maturing
20% in French barriques for 5 months (Sur Lie)
80% in inox tanks
Malolactic fermentation: only in barriques

