



Chardonnay Birš

2022

Recommended drinking temperature: 10-12 °C
Alcohol content: 13,5 %
Bottle size: 0,75 l

Mineral and flinty aromas complement the spiciness of the oak aging next to the classic Chardonnay flavors of apple and yellow pear. The oak is present but well integrated. In the palate it is both mineral and creamy. Flavors of vanilla, limestone minerality and spices with a long aftertaste. Intense and full of flavors.

Winemaking

After hand harvesting, the grapes were stored in cold storage rooms at 5C overnight. After destemming and light crushing, the must stayed with its skins for 6 hours to extract aromas. After soft pressing of the grapes, the wine fermented in oak barrels (66%) and stainless-steel tanks (33%). After 5 months of barrel ageing, the wine was transferred into stainless steel tanks where it stayed with its lees until bottling. Blending occurred in April and bottling in mid-May. Malolactic fermentation happened to 80% of the wine.

Details

Type	White wine
Acidity	5,5 g/l
Alcohol content	13,5 %
Bottle size	0,75 l
Beginning of harvest	2022-08-21
Bottling date	2023-05-18
Vinification	The oak is present but well integrated.
Ageing time	5 Month

Tasting



Mineral and flinty aromas complement the spiciness of the oak aging next to the classic Chardonnay f



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