

Sauvignonasse Quercus 0,75 L



KLET
BRDA

Family vineyards



TECHNICAL SPECIFICATIONS

Vintage: 2023 **Alcohol:** 13,0 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,35 g/l **pH:** 3,39

APPEARANCE, AROMA, AND FLAVOR

Appearance: Yellow with a golden hue.

Aroma: The well-known and unique aroma intertwining field flowers, elderflower, almonds and pine needles.

Flavor: Mineral freshness, full body with complex aromas and a long almond finish.

SOMMELIER RECOMMENDS

Food pairing: Ideal with shrimps, seasonal minestrone, grilled vegetables and asparagus.

Aging potential: Up to 3 years.

Temperature: 10–12°C.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, S, E

Form of vineyards: Terraced

Altitude: 80 – 200 m

Vine training: single Guyot

Spacing: 4,000– 5,000 vines/ha

Age of vineyards: 10 – 30 years

Soil type: marl, sandstone



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

Grape variety: 100% Sauvignonasse

Harvesting: Exclusively handpicked grapes

Fermentation: 100 % in stainless steel at 14°C
Maturing: 100% in stainless steel, 6 months »sur lie«
Malolactic fermentation: none