



TIKVEŠ

SINCE 1885

Belo Special Selection

... vintage 2020



Variety: Dominant native variety (Smederevka) blended with exquisite varieties of Riesling, Roussanne and Marsanne

Alc: 11.5%

Total acid: 5.1 g/l

Ph: 3.43

Sugar: 1.8 g/l

Annual production: 10,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 14°C

Tasting notes

- Colour: Medium green yellow color
- Bouquet: Pronounced aroma of green apple, peach and floral aromas
- Palate: Dry wine with medium to medium - high acidity, light - medium body and fresh finish

Cultivation

- Planted surface: 100 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Mix of Vertisol (Smolnik) and rendsina soil
- Average age of the vines: 20-30 years
- Rainfall: 350-400 l/m²
- Sunny days: 220 days
- Harvesting period: End of September



Tikveš Wine Region

