

# Grenache Blanc Special Selection

... vintage 2019



Variety: 100% Grenache Blanc

Alc: 13.5%

Total acid: 5.29 g/l

Ph: 3.26

Sugar: 1.9 g/l

Annual production: 11,000 L

## Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Stainless steel vats
- Method of maceration: Direct pressing in inert pneumatic presses
- Average temperature of fermentation: 13-14°C

## Tasting notes

- Colour: Medium lemon
- Bouquet: Delicate floral aroma, scents of peach and melon
- Palate: Medium acidity, full body and medium finish

## Cultivation

- Planted surface: 4 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Rendzina soil
- Average age of the vines: 25-30 years
- Rainfall: 500-650 l/m<sup>2</sup>
- Sunny days: 150-170 days
- Harvesting period: Middle of September



Tikveš Wine Region

