



SAUVIGNON

Alcohol: 12,5 vol %

Total acidity: 5,11 g/l

Variety: 100 % Sauvignon

Type of wine: white, dry

Vintage: 2015

Vineyards age: over 15 years

Vineyards exposure: northwest oriented slopes in upper Brda

Vineyard: terraces, 4000 plants per hectar, single guyot

Soil type: marl (Eocene flysch)

Cultivation: converting to organic

Harvest: hand-harvested, beginning of September

Vinification: after 24 hours of cold maceration the must was pressed and cooled down to 8 °C in a stainless steel container.

After a day the must was decanted and then fermentation began at a controlled temperature of 14 °C. Decanted at the end of fermentation

Maturation: on fine lees until January, when was filtered and bottled

Bottling: 0,75 l bottles, box of 6 bottles, natural cork



Wine description: The wine is of a golden yellow colour with greenish tinges. A pleasant blossom reminds us of elderberry and pepper, as well as grapefruit and passion fruit, all of which are an indicator of the wine's complexity. In the mouth we are charmed by its fullness and rich body, but with a relatively low level of alcohol. The wine's liveliness and twinkliness play with our senses as we are cheered with something new in each moment. The culmination is a long and pleasant aftertaste of ripe grape notes, particularly exceptional elegance highlighted with distinctive minerality.

With food: The Erzetič Sauvignon is an excellent aperitif and the perfect wine to enjoy with family and friends, as its complexity leads to great social gathering accompanied by various dishes. It is recommended to be served particularly with vegetable egg omelettes, asparagus, spring salads, and fresh cheeses such as mozzarella, but especially with dishes with fish and shellfish and the Mediterranean cuisine which is known for its abundance of tomatoes and basil. The ideal serving temperature is between 6 and 8 °C.

