

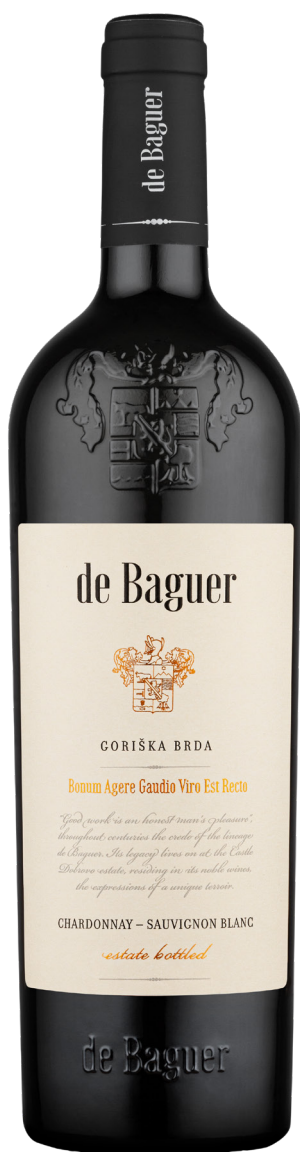


de Baguer

Bonum Agere Gaudio Viro Est Recto

CHARDONNAY - SAUVIGNON BLANC

TECHNICAL SPECIFICATIONS



VINTAGE:
2020

ALCOHOL:
14.0 % VOL.

TOTAL ACIDITY:
5.36 G/L

pH:
3.32

RESIDUAL SUGAR:
1.4 G/L

VARIETIES:
chardonnay,
sauvignon blanc

OUR SOMMELIER RECOMMENDS

Serve cooled at 10–12°C.

Its ideal pairings include
smoked salmon with avocado,
baked fish and white meat
with herbs. The ageing
potential of De Baguer
Chardonnay-Sauvignon Blanc
is up to 15 years.

The Brda climate is a combination of fresh winds from the Alps and warm Mediterranean air, producing wines with a broad spectrum of aromas. However, the hallmark of the wines produced in this region is their minerality, which is due to the typical marly soil in which the grapevines grow.

VINEYARDS

Grass-covered vineyards are grown on steep terraced slopes where most of the work is done by hand. The grapevines are planted on the best sunlit sites and trained mostly according to the single Guyot system. All the vineyards are included in integrated farm management systems.

Sauvignon grape vines are planted in the villages of Hruševlje, Cerovo, Vipolže and Krasno at 60 to 280 metres above sea level. The soil there is composed of sandstone, marl and loam and the planting density is between 1.600 and 2.000 vines per acre. Each vine produces from 1 to 1.3 kilograms of grapes, harvested only by hand in the middle of September.

Chardonnay vineyards are located in the villages of Hruševlje, Biljana, Vipolže, Neblo, Cerovo, Drnovk and Dobrovo at 60 to 250 metres above sea level. The soil is composed of sandstone, marl and loam and the planting density is between 1.600 and 2.000 vines per acre. Each vine produces up to 1.5 kilograms of grapes, harvested only by hand in the middle of September.

PRODUCTION

Each grape variety is processed separately. Before destemming, the grapes are cooled down to 8°C. After 48 hours of cold clarification, only the completely clear grape juice is used and transferred to French barriques, in the case of Chardonnay, and to stainless steel tanks, in the case of Sauvignon, for fermentation. Once the fermentation is completed, the wine matures for 12 months on the lees with weekly battónage. Finally, the two varieties are blended and left to age in stainless steel tanks.

WINE

The wine is golden yellow with green reflections. The complex aroma of Chardonnay with nuances of citrus fruits, melon and toasted nuts is intertwined with the fresh and herbal character of Sauvignon. The wine is rich, structured, soft and herbal at the same time. The flavour of tropical fruit is enduring and elegant, while the finish is long and velvety.

www.debaguer.si

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VEGAN
FRIENDLY



HAND
PICKED



ESTATE
BOTTLED



SUSTAINABLE
PRODUCTION