

# Rebula Bagueri 0,75 L

## TECHNICAL SPECIFICATIONS

<b>Vintage:</b>	<b>Alcohol:</b>	<b>Residual sugar:</b>
2020	13,5 % vol	Dry
<b>TOTAL ACIDITY:</b>	<b>pH:</b>	
5,28 g/l	3,38	

## APPEARANCE, AROMA, AND FLAVOR

**Appearance:** Deep yellow with a golden hue.

**Aroma:** Varietal – reminiscent of lemon, cedar, grapefruit, pleasantly rounded off by a gentle aroma of vanilla and fresh bread crust.

**Flavor:** Full mouthfeel, fresh and balanced. The finish is smooth, with a delicate note of sweet tanins. For serious wine lovers.

## SOMMELIER RECOMMENDS

**Food pairing:** Refreshing salads, white sea fish dishes, seafood, vegetable risotto and pasta with vegetable sauce.

**Aging potential:** More than 10 years.

**Temperature:** 12°C

## PRODUCTION METHOD

**Wine growing area:** Brda

**Location of vineyards:** SW, E, S

**Form of vineyards:** terraced

**Altitude:** 100-350 m

**Vine training:** Single Guyot

**Spacing:** 5,000 vines /ha

**Age of vineyards:** 15-40 years

**Soil type:** marl, limestone, clay



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

**Grape variety:** Rebula

**Harvesting:** Harvest is performed manually at the end of September or beginning of October.

**Fermentation:** At the winery, grapes were macerated for 12 hours and then decanted into 6000l oak barrels and French barrique barrels. Following fermentation, wine matured in barrique barrels for 12 months. After that, we selected the best barrels and continued to mature the wine in 6000l oak barrels.