



Vipavska Dolina 2022

Kakovostno VINO ZGP

Varietal composition: 70% Chardonnay, 30% Sauvignon Blanc

Tasting notes: Pale straw yellow with subtle golden hues. A cool-climate hillside white, lunar in character, taut and vertical, favouring precision and balance. The nose opens with a complex bouquet of wildflowers and ripe fruit, with notes of yellow peach and tropical fruit. The palate is full yet measured: peach returns alongside hints of liquorice and acacia blossom, supported by constant freshness that carries through to a dry, persistent finish.

Vineyard: Cerkev cru, hills of Gocje – Municipality of Vipava, South-East exposure

Characteristics of the vineyard: 10 year old vines

Soil: Raw ponca from the Vipava geological basin, composed of marine-origin marls and sandstones

Harvest: End of September

Production: 10,000 bottles/year

Vinification: Whole-cluster pressing, spontaneous fermentation in concrete. Aged on fine lees for 12 months.