



## Chardonnay 2016 Barrel Fermented

The wine is produced 100% from the Chardonnay variety from the vineyards surrounding the Kamnik winery. The uniqueness of this Chardonnay comes from the barrel fermentation with extended contact of the wine on the fine lees in French oak barrels, the so called “sur lie” method, as well as from the 10-month ageing in these barrels. The wine is marked with a yellow-green color and crystal clearness. The nose is complex, splendid and elegant, with discreet tropical fruit aromas. The taste is creamy, with a butter biscuit texture and with a fruity aftertaste of melon and pear. The wine has a remarkable fullness, harmony and roundness and a great potential for bottle ageing.

Recommended serving temperature: chilled to 10 – 12°C.

Enjoy this wine combined with all sorts of white meat, seafood, fish, pasta and selected cheese.

**Alcohol:** 13.5% by Vol.

**Bottled:** August 2017