

Chardonnay 2007 Late Harvest



A dry white wine made from gently over-ripened grapes – late harvest of the particular variety. Full of intense yellow-amber colors, with complex and rich aromas of ripeness, bread toast and mild yeast, all of which result from the extended laying - ageing of the wine over the fine sediments (the so-called “sur lie method”). The taste is full-bodied and powerful, with a prominent array of alcohol and notes of sweetness (resembling honey and toffee) combined with the expressive harmony achieved through the balance of the alcohol and the acidity.

This powerful wine is highly recommended either as an aperitif, chilled at 9-11°C, or in a combination with different cold meat appetizers, pork dishes, and a variety of different types of cheese.

Bottled: July, 2008

AWARDS:

- Novosadski Sajam 2008, Silver