



## Chardonnay Barrel Fermented 2018

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

Serve chilled to 10 – 12°C. Enjoy this wine combined with all sorts of white meat, seafood, fish, pasta, and a selection of cheese.

**Alcohol:** 15% by Vol.

**Bottled:** September 2019