



SEVEN NUMBERS

Chardonnay

Full-bodied wine with flavours of peach, melon, ripe yellow fruits and matured oak notes.

Vintage 2021

Vineyard Gomila

Handpicked 4 October 2021

Region Štajerska Slovenija

Description This a full-bodied Chardonnay with flavours of peach, melon, ripe yellow fruits and matured oak notes with a touch of vanilla. After maturing for ten months in 500-litre barrels this wine offers softness, freshness and an intense varietal character.

Soil Varied geological soil composition, consisting mainly of clay and a small amount of sand, with the lower layers covered by a layer of marl.

Cultivation Single Guyot. 4.000 vines per hectare. The average yield is limited and selected. Environmentally friendly vineyard management.

Puklavec Family Wines





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Cellar Handling For the first 10 days, one part of the wine undergoes controlled fermentation in stainless steel; after 10 days, one part is fermented in stainless steel, the other part fermented in big casks. One part of Chardonnay undergoes malolactic fermentation, ageing in big casks and stainless steel. Utmost care with must and wine. The wine stays in the barrel for of a 10 months.

Store at 10–15°C. Can be stored for 10 years.

Drinking temperature 10-12°C

Serving suggestion Roasted meat - lamb or goat, buttery side dishes

Alcohol 14,6 % vol. Unfermented sugar 1,7 g/L Acid 6,55 g/L Ph 3,06

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