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BLAZ belo 2015 (Selekcije)

Slovenia, Plesivo, Goriska Brda ZGP

Orange wine

grapes: Pinot blanc (30%), Chardonnay (30%), Rebula 30%, Sauvignonasse (10%)

age of plant: 41 years in Brajda, 21 years in Medana position of the plant: Brajda/South west, Medana/West

soil: limestone

harvest: manual picking and selection in boxes

vinification: 7 days maceration at natural temperature and yeast

ageing: 5 years in 500 litres used oak barrels

production: 1300 bottles/year

filtering: unfiltred

type: a rich dry white wine bottled: October 2015

ph: 3,69

total acidity (gr/lt): 5,0 residual suger (gr/lt): 2,4 alcohol content: 14,5 %vol

serving temperature: 12°-14°C

pairing: fried dishes, veal, meat from cloven-hoofed animals, lamb Koznicki

description: BLAZ belo is our rebel Chardonnay, white spinach ans Sauvignonasse which we only produce in the best vintages and use the best grapes. It is intense and dense amber with rich, complex and fine smell of dry fruit, apple breast, citrus peel, raisins followed by notes of dry flowers, empty almonds and butter. Its taste is elegant bold, intense and very harmonious with long hot aftertaste.