

## Sauvignon Plešivo 2015

Grape variety:	sauvignon
Geographical area:	Goriška brda
Appellation:	Controlled Geographic Origin
Name/exposure of vineyard:	Brajda/south-west
Age of vineyard:	29 years
Harvest:	hand picked grapes in 15kg cases
Vinification and maturation:	selection of very ripe grapes, in contact with skins of berries for 24 hours, maturation in used 500 l oak barrels for 3 years, all fermentation were natural with no added yeasts, with no temperature control
Bottling:	september 2018
Bottles produced:	1200/ 0,75l
Residual sugar:	Dry
Alchohol by volume:	14,5% vol
Style of wine:	rich white
Serving temperature:	12-14°C
Paring with food:	vegetable dishes, sea food, omlettes with herbs

The wine is of a golden yellow colour. Its scent is intensive, rich, fine and reminiscent of elder, black currant, dried grass and leaves of tomato. It is dry, soft, pleasantly fresh and mineral. It is of a serious, upright body and elegant and intensive taste with a lasting aftertaste. It's an exceptional varietal sauvignon.