

# SELECTUS CHARDONNAY

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Chardonnay Selectus is of golden yellow colour. On the nose it surprises us with notes of vanilla, yellow fruits, subtle hints of flowers, combined with notes of honey. The taste is medium bodied with a elegant freshness and nice drinkability. The aftertaste is slightly mineral with a slightly bitter aftertaste. It's a great, enjoyable white wine that will improve its elegance in a few years time.

**Grape variety:** 100 % Chardonnay

**Style:** still, dry, white wine

**Geographical area:** Slovenia - Goriška brda

**Harvest:** completely manual, from our own vineyards

**Age of vineyards:** 40 years

**Vinification:** maceration for 36 hours, soft pressure with pneumatic wine press, fermentation starts in stainless steel tanks at monitored temperature and finishes in oak barrels.

**Maturation:** 10 months in oak barrels and at least 10 month in the bottle.

**Bottling:** 0,75 l

**Alcohol:** 13,5 % vol

**Serving temperature:** 12 °C

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Chardonnay Selectus from Stojko Kristančič family, known under Ronk wines is an elegant wood matured Chardonnay that gives us a wide range of combination possibilities. We recommend it as a companion to fish dishes (raw or roast), white meat (poultry, lamb, pork), as well as a great companion to pasta dishes with herb sauces.



RONK

