

TERROIR SELECTION

# BELO 140

A modern and unique white blend from Kerner and Riesling. A local and original interpretation of Burgundy-like balanced wines from our vineyards: roundness and freshness are the guidelines.

## TASTING COMMENTS

The nose is complex and subtle with aromas reminiscent of white flowers, wild bushes and fruity notes of peach and fresh apricot. The mouthfeel is round, velvety with a fresh and lingering finish giving a long and vertical after taste. Kerner in acacia brings roundness, generosity, yellow fruit and floral character. Riesling brings vibrancy, freshness and complexity. Drink from now to 2025.

## WINEMAKING STORY

The philosophy here is to craft a modern white wine with a Burgundy like balance made from the varieties we inherited. Grapes for this blend are collected at full maturity, golden yellow. Blend is composed of 80% Kerner (a cross between Riesling and Trollinger), and Riesling (20%). Kerner juice was barrel fermented in acacia wood (300L and 500 L, 3rd fill) and kept on gross lees for 8 months. Riesling (20%) was tank fermented and also kept on gross lees for the same amount of time before blending.

## VINTAGE 2017

Winter 2017 was mild and spring started early, what resulted in early phenology. In late April we experienced spring frost reducing yields up to 30% in some white vineyards. Late spring and summer were very warm and dry resulting in fast ripening, and small berries, but September was the coldest and wettest recorded in the past decades. Harvest started early, first week of September, for white cultivars, whereas reds were picked mid of September. Dry and warm summer season clearly drove the characteristic of the vintage and final wine style with low yields (up to 30% lower as usual) resulted in rich and concentrated wines greatly balanced by refreshing acidity thanks to the cold conditions in September.

Origin: **Bela krajina, Slovenia**

Climate: **Subpanonian, Continental with Mediterranean influences**

Vineyard: **Doma**

Soil: **loamy clay**

Variety: **80% Kerner, 20% Riesling**

Vine age: **25-30 years**

Yield: **50 hl/ha**

Harvest date: **16 September Kerner and 30 September 2017 Riesling**

Alcohol: **13.5 % vol**

Titrateable acidity: **5.9 g/L**

Residual sugar: **1 g/L**

