

Lara [Sunset Scent] 2018

Inspired by all that lies ahead



VARIETY Chardonnay 100%



VINEYARDS Exclusively from our "Lara" vineyard, planted in 1993, with an average vine age of 14 years. 5,300 vines planted per hectare, trained using the Guyot method. Yield of 100 ql/ha.



HARVEST On the 4th and 5th of September, during the earliest and coolest morning hours. Manual harvest followed by optical sorting.



VINIFICATION Grapes harvested on the first day (30%), after destemming and crushing, macerate for 24 hours at a temperature of 8-10°C. The following day, they are softly pressed with the remaining berries. The juice is cooled and excess particles are removed through natural decantation. Fermentation, aided by selected yeasts, occurs over eight days at a temperature of 17-19°C – in stainless steel tanks for the initial $\frac{3}{4}$ of the alcoholic fermentation, then 40% of the juice is moved to French/Slavonian oak tonneaux and a 20 hl barrel. The masses end fermentation separately.



ÉLEVAGE For 12 months in the fermentation vats, laying on the noble lees. We conduct bâtonnages for the first six months, until mid March, starting twice a day and then with diminishing frequency. Afterwards, we proceed with the assemblage and, following an additional 10 months in stainless steel, élevage comes to an end. The wine evolves in the bottle for 12 months before release.



TASTING NOTES (serve at 13-14°C)

Color Sunglow yellow.

Aroma Notes of just ripe banana peppermint, wild strawberries, lychee, licorice root, hints of vanilla pod, and scents of wisteria.

Taste Homogeneous and expansive. Notes of peach and ripe citrus, lemon custard, strawberry toffee, and white chocolate. Sapid and creamy.



PAIRINGS Standout chef pairing: White truffle sunny side up eggs by Arjan Kuqi @ La Frasca (Lauzacco, Italy). Great with meat or fish carpaccio and tartare, white meats in general and medium-aged cheeses.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,1%	Tot. acidity 5,2 g/l	Lactic acid 1,0 g/l	Malic acid 0,4 g/l
Tartaric acid 2,0 g/l	pH 3,3	Dry extract 20,6	Glycerin 6,4 g/l
Res. sugar 1,0 g/l	Total SO2 89		