

MARIA NEVEA SELECTION 2019

DOBUE



- **Grape variety:** Chardonnay 30%, Rebula (Ribolla Gialla) 20%, Sauvignon Blanc 20%, Sivi pinot (Pinot Grigio) 15%, Malvazija 15%
- **Geographical area:** BRDA (Snezece, Slovenia)
- **Geographical protection:** ZGP (protected geographical origin)
- **Name of vineyard:** selection of individual parts of the vineyards
- **Position:** south-east
- **Elevation:** 130-160 m
- **Soil:** opoka (marl)
- **Training method:** simple guyot
- **Vine density:** 2.3-2.6m x 0.7-1.0m (3500-6200 vines/ha)
- **Planting age:** 16-33 years
- **Yield per vine/hectare:** 1.0 kg / 4500 kg
- **Harvest:** by hand; Rebula (beginning of October), Sivi Pinot & Sauvignon Bl. (middle of September), Chardonnay & Malvazija (end of September)

VINIFICATION

- **De-stemming and crushing**
- **Pre-fermentation maceration:** 24 hours (separated per variety)
- **Yeasts:** inoculation of indigenous and selected yeasts
- **Maturation:** 10 months on the lees (stainless-steel containers)
18 months (oak barrels)
- **Malolactic fermentation:** made
- **Wine production:** natural, traditional
- **Alcohol content:** 14.50%
- **Total acidity:** 6.01 g/l
- **Residual sugar:** 0.8 g/l
- **Bottle ageing:** 10 months
- **Produced in years:** 2004, 2006, 2009, 2011, 2013, 2016, 2019
- **Temperature of wine when served:** 13-14 °C