



Family vineyards

CHARDONNAY Quercus

Straightforward, light and refreshing.

Colour, aroma and taste

Colour: straw yellow

Aroma: A wide range of aromas - from apple, melon, peach to pineapple.

Taste: Smooth and full-bodied with a velvety finish.

The sommelier recommends

Food pairing: Outstanding in the company of veal or porc cutlet, spicy fish dishes and pasta with an intense taste.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, S, E

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 30 years

Soil type: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Chardonnay

Harvesting: exclusively handpicked grapes

Fermentation

100 % in stainless steel

Maturing

100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Parameters

Vintage: 2015

Alcohol by volume: 13,5 % vol

Acids: 5,28 g/l

pH: 3,41

Residual sugar: 5,0 g/l





Family vineyards

PINOT BIANCO Quercus

Satin-like softness and white flowers in bloom. Loves Asian food.

Colour, aroma and taste

Colour: straw yellow

Aroma: varietal, reminiscent of apple, grapefruit and lemon

Taste: Satin smooth, lychee and lemon taste rounded by a distinctive pear and white blossoms note

The sommelier recommends

Food pairing: A perfect match with light oriental dishes such as spiced shrimps or crispy spiced duck.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, SE

Form of vineyards: terraced

Altitude: 80 - 200m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 30 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% pinot bianco

Harvesting: exclusively handpicked grapes

Fermentation: 100 % in stainless steel at T = 14°C

Maturation: 100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Awards

	Year and the name of the evaluation	Vintage	Award
2014	Mednarodno ocenjevanje vin - Split	2013	Silver Medal
2016	Sommelier Wine Awards - UK	2015	Bronze Medal

Parameters

Vintage: 2015

Alcohol by volume: 14% vol



Acids: 5,7 g/l
pH: 3,38
Residual sugar: 4,6 g/l



Family vineyards

PINOT GRIGIO Quercus

The world just loves it. Fresh, mineral, in love with spicy.

Colour, aroma and taste

Colour: straw yellow

Aroma: Fresh grapefruit, pineapple and cinnamon

Taste: Silky taste ending with citrus. Smooth and full-bodied with a velvety finish.

The sommelier recommends

Food pairing: A star when paired with mediteranean dishes - from fish, white meat to risottos and spring pastas.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, SE

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 25 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Pinot Grigio

Harvesting: exclusively handpicked grapes

Fermentation: 100 % in stainless steel at T = 14°C

Maturing: 100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Awards

Year and the name of the evaluation

2015 Mednarodno ocenjevanje vin Gast- Hrvaška

2015 Sommelier Wine Awards - Velika Britanija

Vintage Award

2014 Silver Medal

2014 Bronze Medal

Parameters

Vintage: 2015

Alcohol by volume: 13,5 % vol

Acids: 5,72 g/l



pH: 3,34
Residual sugar: 5 g/l



Family vineyards

REBULA Quercus

A synonym for Brda - refreshing and unforgettable.

Colour, aroma and taste

Colour: clear yellow with a fresh green note

Aroma: The aroma of lemon, green apple, cedar tree, grapefruit, nicely rounded by a delicate acacia scent.

Taste: The mouthcleaning and pleasant freshness, characteristic of rebula

The sommelier recommends

Foodpairing: devine with fish, seafood and local cuisine of Brda region

Aging potential: up to 3 years

Serving temperature: 8-10 °C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, E, S

Vineyard shape: terraced

Altitude: 120-220 metres

Vine training: single Guyot

Spacing: 5,000-6,000 vines/ha

Age of vineyards: 10-40 years

Soil type: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Rebula

Harvesting: exclusively handpicked grapes

Fermentation

100% in stainless steel at 14°C

Maturing

100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Awards

Year and the name of the evaluation

2015 Mednarodno ocenjevanje vin Gast - Hrvaška

Vintage Award

2014 Silver Medal

Parameters

Vintage: 2015



Alcohol by volume: 13% vol
Acids: 5,45 g/l
pH: 3,33
Residual sugar: 6,4 g/l



Family vineyards

SAUVIGNONASSE Quercus

An peculiar indigenous variety of Brda. Field flowers, a rich body and an almond finish.

Colour, aroma and taste

Colour: yellow with a golden hue

Aroma: The well-known and unique aroma intertwining field flowers, elderflower, almonds and pine needles.

Taste: Mineral freshness, full body with complex aromas and a long almond finish.

The sommelier recommends

Food pairing: Ideal with shrimps, seasonal minestrone, grilled vegetables and asparagus.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine growing area: Brda

Position of vineyards: SW, S, E

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4,000- 5,000 vines/ha

Age of vineyards: 10 - 30 years

Soil type: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Sauvignonasse

Harvesting: exclusively handpicked grapes

Fermentation

100 % in stainless steel at 14°C

Maturing

100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Parameters

Vintage: 2015

Alcohol by volume: 13,5 % vol

Acids: 5,48 g/l

pH: 3,30

Residual sugar: 3,9 g/l





Family vineyards

Sauvignon Blanc Quercus

Charming and cosmopolitan. An explosion of fresh fruit.

Colour, aroma and taste

Colour: straw yellow

Aroma: an intense aroma of elderflower, kiwi, gooseberry and passionfruit

Taste: Medium-bodied, crisp freshness with a lightly spiced finish

The sommelier recommends

Food pairing: An elegant pre-dinner drink, perfect with fresh salads, fish dishes and light cheeses.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine growing area: Brda

Position: SW, E

Form of vineyards: terraced

Altitude: 80 - 200 m

vine training: single Guyot

Spacing: 4,500 - 5,000 vines/ha

Age of vineyards: 10 - 20 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: Sauvignon blanc 100%

Harvesting: exclusively handpicked grapes

Fermentation

100% in inox tanks at 12°C

Maturing

100% in stainless steel, 6 months »sur lie«

malolactic acid fermentation: no

Awards

Year and the name of the evaluation

2016 5 star wines - Vinality

Vintage Award

2015 90 points

Parameters

Vintage: 2015



Alcohol by volume: 12,5% vol
Acids: 5,10 g/l
pH: 3,26
Residual sugar: 4,8 g/l