**PULLUS CHARDONNAY**

2013  
**DRY**

**Region:** Lower Styria (Štajerska) – Slovenia  
**Variety:** Chardonnay  
**Packaging:** 6600 bottles/0.75 L  
**Tasting notes:** Pullus Chardonnay is a typical representative of the Chardonnay variety, introducing a distinctive character. The aroma hints at cantaloupes, bananas, citrus fruits and nuts. The bouquet continues into a pleasantly well-rounded flavour, revealing an abundant freshness and the typically intensive creamy aftertaste.

**Analysis:**  
Alcohol: 13.30 vol. %  
Total acidity: 6.50 g/L  
Residual sugar: 1.60 g/L

**Soil:**  
A diverse geological soil structure composed primarily of gravel and clay, with a layer of marl usually covering the lower layers. The vineyards are spread over the finest winegrowing sites on the hills in the area around the city of Ptuj.

**Harvest:**  
The 2013 vintage was challenged by extreme weather conditions throughout the year. A cold and rainy autumn followed by a heat wave in July and then another cold and wet autumn posed a challenge to every winemaker in Styrian Slovenia. However, the final product still boasts exceptional freshness and authenticity. The harvesting of the Chardonnay began in the first decade of September. The grapes preserved the characteristics of the Chardonnay variety, offering a hint of tropical fruits.

**Winemaking:**  
The 2013 Pullus Chardonnay is a blend of two technological ripening stages of semi-ripe and overripe grapes, which were macerated for 24 hours. The new wine of the Chardonnay was cultivated using various traditional yet modern oenological approaches such as the fermentation at extremely low temperatures, 100 per cent ageing on fine lees, the use of 80 per cent protective technology and 20 per cent fermentation in Barrique barrels. All winemaking procedures, which guarantee the protection of the variety’s characteristics, its fruitiness and the authentic “wine cuisine” of Ptuj, were incorporated into the finalised creation of the Pullus Chardonnay.

**Temperature:**  
for the perfect wine experience, serve at 6 °C

**Storage:**  
drink immediately

**Our Master Chef recommends:**  
grilled sea bass or gilthead bream