



MATALJ

NEGOTINSKA KRAJINA

TERASA CHARDONNAY 2016

Sortni sastav: Chardonnay 100%

Alkohol: 14,0% vol.

Sadržaj šećera: suvo

Sazrevanje: delimično barikiran

Opis vina:

Boja: Žuta sa zlatnom nijansom na obodu čaše.

Miris: Na prvi miris dominantne su arome kruške, dinje, ananasa, jabuke zlatni delišes. U pozadini su prisutne arome kore hleba, krem brulea i miris kremena.

Ukus: Vino je glatko, suvo, kremasto, umereno punog tela sa kiselinama koje daju živahnost vinu i garantuju dugovečnost.

Odležavanje: Ovo vino doživljava svoj vrhunac tek u svojoj trećoj godini i bez problema može da pleni i nakon 5 godina starosti. Odležavanjem dobija na kompleksnosti, mineralnost dolazi do izražaja, a arome brioša, putera i jezgrastog voća postaju dominantnije. Vino postaje viskoznije, kremastije i punije.

Temperatura serviranja: 10-120 celzijusa

Hrana: Jastog, salata sa hobotnicom, paste ili pernato meso u sosevima od neutralne pavlake, školjke St. Jacques, Orada. Terrace Chardonnay 2016

Variety: Chardonnay 100%

Alcohol: 14.0% vol.

Sugar content: dry

Maturation: partly oaked

Description of the wine:

Color: Yellow with a golden shade on the perimeter of the glass.

Nose: The aroma of pear, melon, pineapple, apples, golden delicious is the dominant perfume. In the background are the aromas of bread bark, creme brulea and the fragrance of quartz.

Taste: The wine is smooth, dry, creamy, moderately full body with acids that give a vibrant wine and guarantee longevity.

Aging: This wine is experiencing its peak only in its third year and can easily be taken after 5 years of age. By aging it gets complex, mineralness comes to light, and aromas of broccoli, butter and sardines become more dominant. The wine becomes viscous, creamy and fuller.

Serving temperature: 10-12 celsius

Food: Lob, salad with octopus, pasta or peppered meat in neutral sour cream sauces, mussels St. Jacques, Orada

