



MATALJ

NEGOTINSKA KRAJINA

TERASA SAUVIGNON BLANC 2016

Sortni sastav: Sauvignon blanc 100%

Alkohol: 13.5% vol.

Sadržaj šećera: suvo

Sazrevanje: 100% inox

Opis vina:

Boja: Vino je svetle slamnato-žute boje

Miris: Miris je veoma svež, voćan uz dozu mineralnosti.

Bukeom dominiraju arome ogrozda, limete i grejpfruta. U pozadini mogu se osetiti arome šimšira, breskve i blagi ton pokošene trave.

Ukus: Suv, izrazito svež sa hrskavim kiselinama i laganog do umereno punog tela. Na nepcima su prisutne arome grejpfruta i limete, a u naknadnom ukusu smokva.

Odležavanje: Predviđen je da se pije u svojoj mladosti do 2 godine starosti, ali zbog izrazite svežine i visokog sadržaja kiseline i u svojoj starosti može da bude živo i živahno vino.

Temperatura serviranja: 8-100 celzijusa

Hrana: Salate sa piletinom, grilovani miročki sir sa palentom, sveži beli polutvrđi sirevi, štuka, smuđ, kečiga, a odličan je i sam kao aperitivno vino.

Variety: Sauvignon blanc 100%

Alcohol: 13.5% vol.

Sugar content: dry

Maturation: 100% inox

Description of the wine:

Color: The wine is bright straw-yellow

Nose: The fragrance is very fresh, fruitful with a dose of mineral content. Buckwheat is dominated by the aromas of frost, lime and grapefruit. In the background, aromas of shimmer, peach and mild tone of mowed grass can be felt.

Taste: Dry, distinctly fresh with crispy acids and light to moderate full body. Aroma of grapefruit and lime is present on the palate, and in the subsequent taste of fig.

Ageing: It is scheduled to drink at the age of 2 years, but due to its distinct freshness and high content of acid and at its age, it can be a lively and lively wine.

Serving temperature: 8-10 celsius

Food: Chicken salads, grilled peacock cheese with palenta, fresh white semi-hard cheeses, poultry, slippers, ketchup, and it is excellent as an aperitive wine.

