



Movia

Sauvignon

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Sauvignon

Soil type: the Brda region flysh (the Brda region marlstone)

Vines: Mono Guyot, 66 year old vines

Cultivation: Organic

Vinification: Late grape harvesting, hand-picked with a short period between the picking and fermentation (max. 2 hours). Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5 %). Fermentation is completed in wooden barriques where wine matures on its own lees without decanting. No sulfites or conservatives added.

Ageing: Maturing 18 months in French barriques and 4 months in the bottle.

TASTING NOTES

This Sauvignon Blanc glows with a clear, golden yellow color in our glass. Its bouquet is alluring, intense with aromas of papaya, mango, ripe pineapple, dried yellow roses and acacia, as well as honey, candied lemons, tangerine, vanilla, anise, butter dough, thyme and a slight note of white pepper. The taste is intense, it has an oily feel, but at the same time, it refreshes us and leaves a pleasant mineral salinity on the palate. Perceptions of ripe tropical fruit, sweet spices, and a slight caramel note are

FOOD PAIRINGS

Its characteristics make it ideal for pairing with Asian food, various sashimi, or dishes that the masters have enriched with yuzu citrus. It will also go well with complex, haute-cuisine dishes prepared with fish or white meats.