



OMNIBUS LECTOR

Colour: White

Grape Variety: 100% Chardonnay

Vintage: 2019

Appellation: Alma Mons (Fruska gora)

VINEYARDS

Area under vines: 64 ha.

Plantation density: 4,000 vines / ha.

Average age of the vines in 2020: 17 years-old

Soil types: Alluvial with several layers of clay and limestone

Harvesting: 100% hand-picked

Harvest dates: 11th September 2020

VINIFICATION TECHNIQUES

Vats used: 100% Stainless steel thermo-regulated tanks

Initial fermentation: 14-20 days according to the tasting

Malolactic fermentation in the barrels: Yeast addition,

Fermentation temperature 20 °C. Daily tasting

Barrel maturing: 50% new, 50% used, French oak barrels 500 l,
Medium toast

Duration: 10 months

Alcoholic degree: 14,0 % Vol.

Total Acid: 6,22 g/l

Residual Sugar: 1,56 g/l

pH: 3,43

REMARKS

Ex Cathedra offers very pure, mineral and fresh fruit and floral aromas on the nose, which are neither green nor tropical, but so invitingly subtle, elegant and profound that you don't want to name the scents, just enjoy them. On the palate, too, this is a pure, complex and powerful wine of great personality, finesse and expression. Tightly woven and animating in its vibrant, citric limestone minerality, this is a serious, fresh and persistent wine.