

BELI ZAJC

2019



classification: Dry white wine, sustainable farming

varietals: Welschriesling, Royal white (Kraljevina) and Plavec Gelber (Rumeni plavec)

appellation: Dolenjska, south-east wine region Posavje, Slovenia

vine training: Double Guyot, dry farming

density and yield: 4000 vines/ha; 2,2 kg/vine

analytical data: 11 % Alc., very low SO₂ content (lower as defined for Biodynamic and organically grown grapes)

climate: Continental, with dry and hot summers, and mild snowy winters

terrain: Hilly vineyards, 270 m. asl and higher

soil: A diverse geological soil composition, consisting mainly clay and marl. The vineyards spread out over the finest wine-growing sites on the hill slopes between river Sava in Krka in south east Slovenia.

spraying: Environmental friendly. Minimum as needed, only with substances approved for sustainable farming.

harvest notes: lower yield, therefore higher grape quality. Two manual harvests within 14 day period in the middle of September.

fermentation: maceration during the night. After pressing starts autochthonous yeast fermentation. Fermentation continued in fermenters under controlled lower temperature.

bottling and ageing: Matured in stainless steel. Bottled right before release.

tasting notes: Aromas of white flowers and fruits, with a hint of citrus. The taste is refreshing, with pronounced fruitiness and smooth acids.

serving suggestions: Its fresh body best goes with grill chicken or fresh salad in a shade of summer sun. Best to serve is around 10-12 ° C.