

BLAUFRÄNKISCH

2018



classification: Dry red wine, sustainable farming

varietals: 100% Blaufränkisch (Modra frankinja si.)

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

vine training: Double Guyot, dry farming

density and yield: 4000 vines/ha; 2,0 kg/vine

analytical data: 11,0 % 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, 210 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: Grapes mature with ideal balance between the sugar and acidity levels. Manual harvest of higher ripened grapes (over 84°Oe) .

fermentation: Fermentation (starting with autochthonous yeast) and maceration took place for 12 days under controlled lower temperature for richer development of color, flavors and aromas.

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

tasting notes: Aromas of red berries, plumbs, pepper with a hint of dark chocolate. The taste is rich and refreshing, with pronounced fruitiness and lively acids.

serving suggestions: Its fresh body best goes with red meat, veal, cheeses and grill. Best to serve is around 16-18 °C.