

# MODRI ZAJC

2017



**classification:** Dry red wine, sustainable farming

**varietals:** 100% Blaufrankisch

**appellation:** Bizeljsko Sremič, south-east wine region Posavje, Slovenia

**vine training:** Double Guyot, dry farming

**density and yield:** 4000 vines/ha; 1,2 kg/vine Blaufrankisch;

**analytical data:** 12,5 % Alc., very low SO<sub>2</sub> 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 clayey, marl and carbonate sandstone. The vineyards spread out over the finest wine-growing sites on the hill slopes over river Sava in south east Slovenia.

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

**harvest notes:** Ideal wine year. Grapes mature with ideal balance between the sugar and acidity levels. Manual harvest of over rippened grapes ( 90°Oe) in early morning hours.

**fermentation:** Fermentation (starting with autochthonous yeast) and maceration took place for 7 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. 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.