



INFORMATION

Vintage: 2022

Grapes varieties : 40% Cabernet Franc, 30% Cabernet Sauvignon, 15% Syrah, 12% Merlot, 3% Refošk

Appellation: Slovenska Istra

Country: Slovenia

VITICULTURE

Vine Density: 4,000 vines/ha

Harvest: Manual

The grapes were grown in the Istrian region of Slovenia, benefiting from a Mediterranean climate and Flysch soils that brought freshness, structure, and aromatic depth to the wine.

VINIFICATION

Grapes were harvested by hand and vinified using a mix of whole bunches and partially destemmed clusters, selecting only fully lignified stems. Some berries were gently crushed by gravity, layered in a "millefeuille" style in wooden tanks in order to bring the right amount of fresh herbal notes without masking the fruit or increasing too much the amount of tannins. Cold soak maceration was applied before alcoholic fermentation for a gentle extraction of aromatic compounds.

Fermentation was inoculated to ensure aromatic clarity and a swift onset. During the first week, short pump-overs were performed for optimal extraction and oxygenation.

Alcoholic fermentation lasted one week, followed by a gentle, extended maceration of 45 days based on tasting, during which malolactic fermentation was carried out. Extraction methods were adjusted in real time depending on berry texture. After extraction, the must was gently pressed and transferred to barrels.

AGEING

The wine was barrel aged for a year, then it was blended and transferred back into the barrels for another three months of ageing, followed by a period of bottle ageing.

Final blending was performed at the end of the ageing period.

- 15 months in French oak barrels
- 90% new barrels
- Medium+ and high toast

