LOZICE

100% Sauvignon Blanc selection from Lozice vineyard located on Plešivica hill. It is a wine expressing terroir and varietal characteristics. Warm location associated to the marly soil gives amplitude and freshness while spontaneous fermentation brings an extra layer of complexity.

TASTING COMMENTS

Wine is driven by citrusy, grapefruit and dried herbs characters with underlying tones of passionfruit and ripe mango. The mouth-feel is round, full, creamy and the mid-palate is lifted by a refreshing acidity followed by a lingering finish. Pure expression of Sauvignon blanc from Lozice terroir. This wine is full bodied, complex and enjoyable. Drink from now to 2025.

WINEMAKING STORY

Single vineyard wine. Grapes were destemmed, crushed and cold soaked for 24 h at 10 °C before pressing and settling. Spontaneous fermentations took place in combination of new and used barrique barrels as well as 15% in stainless steel tank. Wine was aged on gross lees for 6 months in barrels and thereafter for another 3 months in stainless steel tank before being racked, fined, roughly filtered and bottled.

VINTAGE 2017

Vintage 2018 was characterised by extremely cold winter with lots of snow lasting until the end of March. A winter that we haven't seen for a decade in our region. The start of phenology was late, however high April and May temperatures pushed it to be among the earliest vintages on the record. Due to the spring frosts in two previous years 2018 vintage offered a wealth of grapes that had to be rigorously controlled just before veraison (late July) to obtain targeted quality. As anticipated due to the warm spring and summer and not much water restrictions in June and July whites were picked as early as in beginning of September, whereas reds matured perfectly and were harvested during the last days of September after 3 weeks of ideal dry and rather warm weather.

Origin: Bela krajina, Slovenia

Climate: Subpanonian, Continental with Mediterranean influences

Vineyard: Lozice-Plešivica

Soil: Marl

Variety: Sauvignon blanc

Vine age: 13 years

Yield: 55 hl/ha

Harvest date: 13 September 2018

Alcohol: 14.0 % vol

Titratable acidity: 5.1 g/L

Residual sugar: 1.8 g/L

