

CLASSIC

# MODRA FRANKINJA

Our classic Blaufränkisch, fresh, vibrant and very juicy as we used to craft it for many years, just adding a touch of modernity to soften the natural energy of this beautiful variety.

## TASTING COMMENTS

Grapes from three different vineyards are sourced to produce this elegant, round, fruity and fresh Blaufränkisch. Grapes from marly Plešivica bring complexity, ripeness, spiciness and depth. The second vineyard (Lokvica) provides nice acidity and the youngest vineyard (Doma) brings generosity of red and dark fruits. The nose of this 2018 vintage offers a complex mix of blueberry, blackberry with a hint of typical peppery character. The palate is medium bodied, juicy, fleshy and fruity supported by gentle tannins. Drink between 2019 and 2024.

## WINEMAKING STORY

Grapes were hand harvested in 15 kg crates, fermented for 10 days on skins before pressing and undergoing malolactic fermentation in stainless steel tank. The wine was thereafter aged in 4 to 5 years old barrique barrels and traditional big 1500 l oval casks for a year. Wine is not filtered or fined.

## VINTAGE 2018

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: **Lokvica, Plešivica in Doma**

Soil: **clay, marl, limestone**

Variety: **Blaufränkisch**

Vine age: **4-18 years**

Yield: **60 hl/ha**

Harvest date: **25-29 September 2018**

Alcohol: **12.5 % vol**

Titrateable acidity: **5.6 g/L**

