

TERROIR SELECTION

LODOMA

100% Blaufränkisch, a special selection made from restricted yields from our different terroirs. Elegant and vibrant, a superb expression of Blaufränkisch from Bela Krajina.

WINE DESCRIPTION

On the nose, the wine opens on spicy notes of black pepper and cloves, with dark berry fruit undertones and a hint of varietal dried herbs character. The palate is medium to full-bodied with a vibrant backbone and silky tannin structure filling your mouth. A modern, elegant and drinkable Blaufränkisch. Drink from 2020 to 2028.

WINEMAKING STORY

The grapes for Lodoma are harvested from the vineyards of Lokvica and Doma, where we carefully monitor the yield. The grapes were hand-harvested into 15-pound crates. After a 20-day maceration and after pressing into stainless steel tank to ensure that ferments are dry and to perform malolactic fermentation, the wine matured for 10 months in 2 and 3 year old 225 liter barrique barrels. The wine is not filtered.

VINTAGE 2018

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 wealth of grapes that had to be rigorously controlled in early summer 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 at the end of September.

Origin: **Bela krajina, Slovenia**

Climate: **Subpanonian, Continental with Mediterranean influences**

Vineyard: **Lokvica and Doma**

Soil: **clay loam with a small proportion of limestone**

Variety: **Bläufränkisch**

Vine age: **13-18 years**

Yield: **50 hl/ha**

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

Alcohol: **13.0 % vol**

Titrateable acidity: **5.6 g/L**

