

Twelve one-and-only wines from Slovenia



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Wine tasting is organized by Vinitaly in cooperation with Vino magazine, Slovenia


vinitaly


Vino ^{20 YEARS}

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“Wine quality is easier to recognize than to define”, is a saying reaching into the core of wine evaluation and thus rating. It becomes evident we must allow ourselves to add to the standard quality indicators and nearly profane description of wine styles also an aesthetic judgement, which is relational, evident, and singular – if the glass before us so reveals...

Keynote speaker:
Dušan Brejc



BSc. in Agronomy (UL, Slovenia), with specializations in oenology (UB Dijon, 1986/7) and marketing (JICA Osaka, 1997). His first professional decade was spent in winemaking, his second one in the international marketing & sales of wine, spirits and soft drinks. Since 2003 till 2021 he was the managing director of the Wine Association of Slovenia Ltd.

Judge at domestic and international wine competitions, including as an O.I.V. delegate-tasting expert. Holder of the title Ambasciatore (emerito) bestowed by the Italian Città del Vino, and recipient of the prestigious award Concours Mondial de Bruxelles Benchmark Taster (2018). Wine writer & educator of many years. A member of the Honorable Wine Convention of St. Urban in Ljubljana.

Slovenia

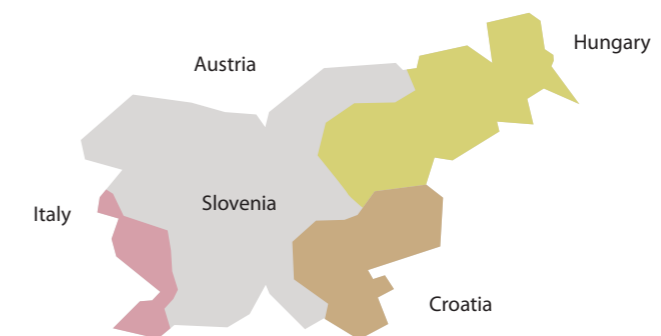
Registered vineyard area	15,400 ha
Total vineyard area	20,000 ha
Grape growers	30,000
Registered producers	2,529
Annual production	70 mio l
White vs. red	70:30
Most planted varieties	Welschriesling, Refosco, Chardonnay, Sauvignon Blanc

Slovenia is an old, traditional wine-producing country where wine had already been made by the Celts around 3rd to 4th century BC, and later developed further by the Romans. International varieties, such as Pinot Noir, Riesling, Pinot Gris, Chardonnay... were first introduced in 1822. Slovenia is the country with the oldest officially recorded vine on the planet. The ancient vine grows in Maribor and is proven to be more than 400 years old.

In the eye of the geographer, Slovenia is a very attractive and versatile country. It lies on the border of four big geographical units: the Adriatic Sea,

the Alps, the Pannonian Plain and the Dinarides. Therefore, the land is mainly hilly and mountainous. Most of the vineyards are on the slopes, with only some 10% on the flatlands. The climate in Slovenia is generally a mixture of the Alpine climate with mild, humid summers and cold but not chilling winters, which then bumps into the Pannonian Plain with its hot, dry summers and severe winters. Each climate thus spices up the other.

Slovenia is officially divided into three winegrowing regions and nine winegrowing districts according to climate, soils, wine styles, tradition...



Podravje region, named by the river Drava, lies in the northeast and includes the Štajerska Slovenija and the Prekmurje districts.

Posavje region, named by the river Sava, lies in the southeast and includes the Bizeljsko-Sremič, the Bela Krajina and the Dolenjska districts.

Primorska region (littoral region) lies to the southwest and encompasses the Goriška brda or Brda, the Vipava Valley, the Kras and the Slovenska Istra districts.

Districts are further divided into sub-districts all the way down to villages and vineyard sites. These names, especially the name of the vineyard site, can also be found on the label.

Flight 1

Sparkling contrast

Kobal Bajta Pet Nat



Slapšak Brut Réserve 2019, 2020



District	Štajerska Slovenia, sub-district Haloze	Dolenjska
Vineyard age	30–35 years	12 years
Vineyard size	grapes from various vineyards	
Elevation	360 m	500 m
Climate	Continental	Continental with colder sub-Alpine influences
Vines/ha	2,500	
Soil	marl	marl
Harvest	early September	September
Vinification	Blend of Welschriesling and Chardonnay. Fermentation with indigenous microflora.	Blend of Pinot Noir (30%), Chardonnay (30%) and Žametna Črnina (40%). Traditional method. Contains 50% reserve wine from previous vintages for consistent character. Aged on the lees for a minimum of 15 months.
Alcohol	11.5% abv	12% abv
Residual sugar	brut	2 g/l
Acidity	6 g/l	7.10 g/l
pH	3.21	3.12
Bottles	10,000	10,000
Stopper	crown cap	cork, Diam
Web	www.kobalwines.si	www.domaine-slapsak.com



Notes

Flight 2

Sauvignon blanc destination

Grof Sauvignon (Sauvignon Blanc) 2021



Edi Simčič Sauvignon (Sauvignon Blanc) 2021



Ptujska Klet archival Sauvignon Spätlese 1986



District	Vipava Valley	Goriška Brda (sites Kozana and Fojana)	Haloze (site Veliki Vrh)
Vineyard age	27 years	34 and 21 years	15 years
Vineyard size	0.6 ha	0.7 ha	7 ha
Elevation	230 m	150 m	333 m
Climate	sub-Mediterranean	sub-Mediterranean	Continental
Vines/ha	terraces, 2.4m x 0.8m density, no herbicides	5,000 and 6,500	2200–2500
Soil	flysch with skeleton fragments	opoka with a slightly higher clay content	marl, in some parts clay and flint
Harvest	September 9, 2021	September 7, 2021	October/November
Vinification	Hand-picked into 20kg crates, grapes are cooled to 10 °C, hyper-reductive pressing, controlled fermentation with non-Saccharomyces yeast (Pichia kluyveri) and Saccharomyces cerevisiae (VL3), fermentation temperature between 15 and 18 °C, aged on stirred fine lees in stainless steel vats. Bottled in July 2022.	2 hours in contact with grape skins before pressing, decanting after 24 hours, fermentation in barriques without temperature control, aged 9 months in wooden barrels, minimum 6 months in the bottle.	Destemmed grapes pressed under oxidative conditions in a basket press – direct flow of grape juice into wooden barrels between 5,000L and 15,000L. Fermentation with indigenous microflora without temperature control. First racking usually in December after harvest, aged in wood for minimum 6 months before bottling.
Alcohol	13.5% abv	14.5% abv	11.79% abv
Residual sugar	1.6 g/l (glucose+fructose = 0.6 g/l)	1.2 g/l	10.8 g/l
Acidity	6.3 g/l	7.1 g/l	6.38 g/l
pH	3.09	3.18	3.37
Bottles	2,000	1,300	3,300 remaining
Stopper	cork	cork	cork
Web	www.grofwine.com	www.edisimcic.si	www.pullus.si



Notes

Flight 3

The realm of maceration

Kristančić Malvazija Artwork (Malvasia) 2020



Klet Brda de Baguer Single Vineyard Motnik 2017



District	Goriška Brda (site Rutarje)	Goriška Brda (vineyard Lisičk)
Vineyard age	15 years	25–30 years
Vineyard size	0.5 ha	6,500 m ²
Elevation	120 m	150 m
Climate	sub-Mediterranean	sub-Mediterranean
Vines/ha	4,500	4,000
Soil	marl	opoka, fliš, marl
Harvest	September 15, 2020	October 7, 2017
Vinification	Fermentation in contact with the grapes for 10 days, pressing, aged on fine lees in oak barrels for 18 months.	In August, selected used barrels are smoked with Mediterranean herbs (sage, laurel, thyme, rosemary) and prepared for harvest. In early October, barrels and egg-shaped barrels are filled with Rebula grape juice premixed with whole berries (ca. 20% of volume). Fermentation at temperatures between 17 to 18 °C, maceration for 10 months in contact with the grapes.
Alcohol	14.0% abv	13% abv
Residual sugar	2.1 g/l	dry
Acidity	5.3 g/l	5.7 g/l
pH	3.59	3.2
Bottles	1,500	1,720
Stopper	cork	cork
Web	www.kristancic.com	www.klet-brda.si



Notes

Flight 4

Sedimentary wine

Movia Lunar Rebula 2018



District	Goriška Brda (vineyard Burnik in Fojana)
Vineyard age	45 years
Vineyard size	1.5 ha
Elevation	160 m
Climate	sub-Mediterranean with Alpine influences
Vines/ha	4,000
Soil	semicarbonat brown soil on flysch and marl
Harvest	beginning of October
Vinification	Grapes set in oak barriques with custom lids (225L), fermentation at temperatures up to 25 °C. Eight months of stirring and topping up before careful racking into bottles. Lunar is a wine without any added sulphur.
Alcohol	13% abv
Residual sugar	1 g/l
Acidity	6.3 g/l
pH	3.66
Bottles	2,500 (litre bottles)
Stopper	cork
Web	www.movia.si



Notes

Flight 5 Amber reality

Leban Insuasum 2019



Brandulin Belo 2020



District	Vipava Valley	Goriška Brda
Vineyard age	20 years	30, 46 and 33 years
Vineyard size	2,000 vines	0.7 ha
Elevation	60 m	180 m
Climate	sub-Mediterranean	sub-Mediterranean
Vines/ha	4,000	5,000
Soil	marl/soil	marly
Harvest	Second half of September	late September
Vinification	Maceration in kvevri for 6 months.	Blend of Pinot Gris (60%), Ribolla (30%) and Sauvignonasse (10%). Hand-picked when fully ripe, grapes are destemmed and macerated for 3 weeks. Pressing, aging on the lees in 500L oak barrels for 18 months. Bottled without filtration in late August 2022.
Alcohol	13% abv	13.5% abv
Residual sugar	less than 2 g/l	dry
Acidity	5.5 g/l	5.8 g/l
pH	3.6	3.46
Bottles	600	2,000
Stopper	cork, Amorim	cork
Web	www.vinaleban.si	www.brandulin.si



Notes

Flight 6

Objective approach

Frešer Markus modri pinot (Pinot Noir) 2018



Santomas Antonius Refošk (Refosco) 2016



District	Štajerska Slovenia (site Ritoznoj)	Slovenska Istra (site Sergaši)
Vineyard age	10 to 15 years	50 years
Vineyard size	2 ha	5 ha
Elevation	450–500 m	200 m
Climate	Continental	Mediterranean
Vines/ha	0.9 m spacing between vines and 2.5 m between rows	4,000
Soil	marl, sandstone	flysch, sandstone
Harvest	last week of September, first week of October	September 2016
Vinification	Cold vinification for 48 hours at 5 °C, heated to 16 °C for spontaneous fermentation. Fermentation in contact with the grapes for 12 days at temperatures up to 20 °C. Racking into wooden barrels: 2000L, 500L, 225L (50%, 30%, 20%). Aged on fine lees for 5 months and 14 months in wooden barrels before bottling.	Hand-picked into 10kg crates, chilled grapes are destemmed and table sorted, fermentation in wooden 5000L vinifiers at temperatures between 25 and 28 °C. Macerated for 3 weeks, rests on the lees for 6 months in steel vats, completing malolactic fermentation. Put into new 350L French oak barrels for two years. Bottled and aged in bottles for 5–7 years.
Alcohol	13% abv	15% abv
Residual sugar	2 g/l	1.4 g/l
Acidity	5.5 g/l	6.3 g/l
pH	3.7	3.5
Bottles	4,000	3,000
Stopper	cork	cork
Web	www.freser.si	www.santomas.si



Notes

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