

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 combined with dark berry fruits 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.

## WINE MAKING

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 kg crates. After 20-days 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 L barrique barrels. The wine is not filtered or fined.

## VINTAGE 2021

Vintage 2021 was the smallest vintage on the record due to the sever spring frost that we have experienced very early in April. The temperatures dropped to -7°C on the 5th and 6th April, with bud bursting already well ahead. All the vineyards were severely affected, resulting in yield loss up to 60%. Summer in particular June was extremely warm resulting in fast phenology and fast grape ripening accentuated by small yields. Despite warm days, nights remained cool. The harvest started early. The whites from 2021 have beautiful acidity and aromatic freshness and deepness. The reds also show great potential.

Origin: **Bela krajina, Slovenia**

Climate: **Subpanonian sub-continental with mediterranean influences**

Vineyard: **Lokvica, Plešivica in Doma**

Soil: **clay, marl, limestone**

Variety: **Bläufrankisch**

Vine age: **6-25 years**

Yield: **60 hl/ha**

Harvest date: **25-30 September 2021**

Alcohol: **13.5 % vol**

Titratable acidity: **6.0 g/L**

