

# GAMAY LEPU

## 2024

*In our family vineyard, cherished since 1857, beside Frankinja thrives the Gamay. With a wholly traditional approach to tending the vines and crafting the wine, we are continuing our Franch family roots on Slovenian soil. Gamay seems to bloom and giving us it best.*

*Božidar Zajc*



**Classification:** Dry red wine, sustainable farming

**Varietals** 100% Gamay

**Appellation:** Cirknik, Dolenjska, south-east wine region Posavje, Slovenia

**Vine training:** single guyot, dry farming

**Density and yield:** 1600 vines/acre; 3,3 lb./vine

**Analytical data:** 11,5% Alc., reduced sugar 0,4 g/L, acidity 7,41g/L, 28 mg/L SO<sub>2</sub>,

**Climate:** Continental, with dry and hot summers and mild snowy winters.

**Terrain:** Hilly vineyards, to 450 m altitude.

**Soil:** A diverse geological soil composition, consisting mainly clayey, marlstone and carbonate sandstone. Grapes from south side vineyards and 35% slope.

**Spraying:** Environmentally friendly. As minimal as needed, only with substances approved for sustainable farming. Without the use of herbicides. Bee-friendly production

**Harvest notes:** Hand harvested. Manually selected grapes during harvest used for this wine.

**Fermentation:** The grapes were gently pressed before beginning fermentation with indigenous yeasts. 5 weeks of maceration. All in selected Franch oak barells.



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**Bottling and maturing:** Maturing continued for 1-2 years on fine lees in French oak barrels until bottling. After bottling, the wine matures for at least 6 months in an old stone cellar before being offered to the market. Not filtered.

**Tasting notes:** **Aroma:** A captivating mix of blackberry, dark cherry, and blackcurrant, accented by hints of cedar, vanilla, earthy undertones, and smokiness.  
**Taste:** Rich and full-bodied, presenting dark chocolate, ripe black fruits, and espresso. Balanced acidity and well-integrated tannins lead to a lingering, long finish with notes of spice, oak, and minerality.

**Food pairing suggestions:** Pairs beautifully with:  
**Wagyu Beef:**  
The rich flavors and tender texture of Wagyu beef are enhanced by the wine's dark fruit and spice notes.  
**Teriyaki Dishes:**  
The sweet and savory elements of chicken or beef teriyaki match well with the wine's balanced acidity and subtle smokiness.  
**Grilled Unagi (Eel):**  
The umami-rich, slightly sweet flavor of grilled eel pairs harmoniously with the wine's ripe black fruit and earthy undertones.  
**Miso-Marinated Black Cod:**  
The wine's oak and mineral notes complement the savory and slightly sweet miso glaze.  
**Soy Sauce-Based Ramen:**  
The hearty and complex flavors of soy sauce ramen find a good match in the wine's full-bodied profile and long finish.

**Recommended serving temperature:** Best served slightly below room temperature, at around 18-20°C (60-65°F), to fully appreciate its rich flavors and complex aromas.