

# ORANGE LEPÚ

2024



*A journey through time and tradition, capturing the essence of extended maceration and the richness of overripe grapes. To rich ultimo expression, this wine was guided to maturity in selected oak barrels, revealing a strong body and a complex character.*

*Božidar Zajc*

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

**Varietals:** 100% Yellow muscat, welschriesling

**Appellation:** Sromlje, Bizeljsko Sremič, south-east wine region Posavje, Slovenia

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

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

**Analytical data:** 14,0% Alc., reduced sugar 0,1 g/L, acidity 5,50 g/L, 20 mg/L SO<sub>2</sub>,

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

**Terrain:** Hilly vineyards, to 300 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:** Grapes were immediately slightly pressed and put in stainless steel tank to ferment with indigenous yeasts for 14 days. Then pressed with minimum pressure. Fermentation was completed in selected French oak barrels.



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**Bottling and maturing:** Maturing continued on fine lees in oak barrels until bottling. Bottled wine matures in an old stone cellar until sale. Ready for the market 18 months after harvest. Reaches its peak in its second and third year. Not filtered.

**Tasting notes:** Aroma: Offers a captivating bouquet of dried apricots, orange peel, and honey, enriched by hints of white flowers, candied ginger, and subtle oak. Taste: Full-bodied and intense, revealing layers of ripe stone fruits, marmalade, and nuts, complemented by well-integrated tannins and a vibrant acidity. The extended maceration imparts a velvety texture and a long, complex finish with notes of spice, toasted almonds, and minerality.

**Food pairing suggestions:** Pairs beautifully with:  
- Aged cheeses such as Comté, Parmigiano-Reggiano, and Manchego.  
- Rich poultry dishes like duck confit and roasted quail.  
- Hearty seafood dishes including lobster bisque and saffron-infused seafood risotto.  
- Dishes with umami elements, such as mushroom ragout and truffle pasta.  
- Moroccan or Middle Eastern dishes with dried fruits and spices.

**Recommended serving temperature:** Slightly breathe before serving. Best enjoyed slightly chilled at 16-18°C (60-64°F)