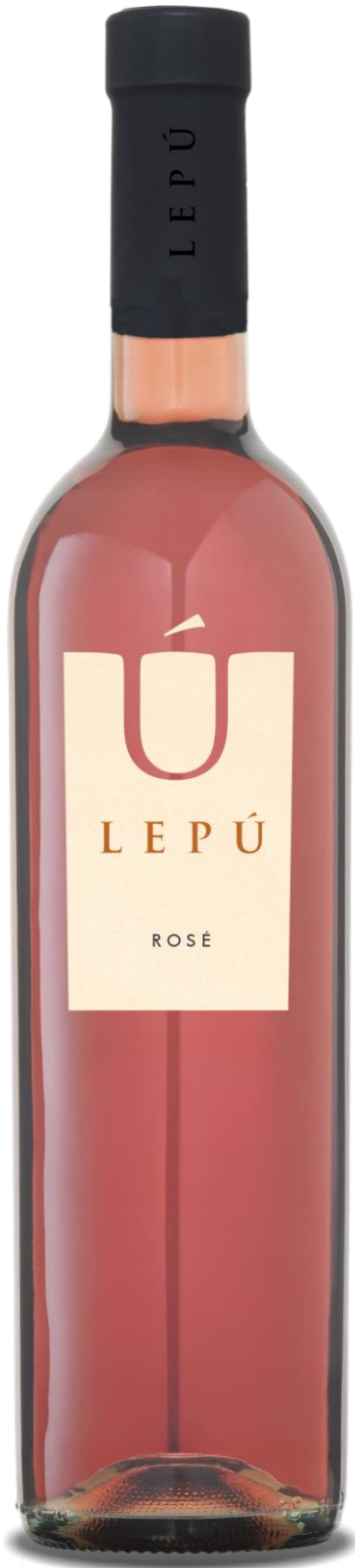


ROSÉ LEPÚ

2024



The dance of contrasts between old and young, white and red... I sought to unify in the freshness of the world's oldest living vine variety, which I have guided into a realm of elegance with the gentle touch of a selected barrel. If you allow it, Blaufränkisch will gladly reveal its distinct drinkability and freshness.

Božidar Zajc

Classification: Dry rose wine, sustainable farming

Varietals 100% Modra frankinja (aka Blaufränkisch or Blue Frankonian)

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: 13,0% Alc., reduced sugar 0,1 g/L, acidity 5,62 g/L, 40mg/L SO₂,

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

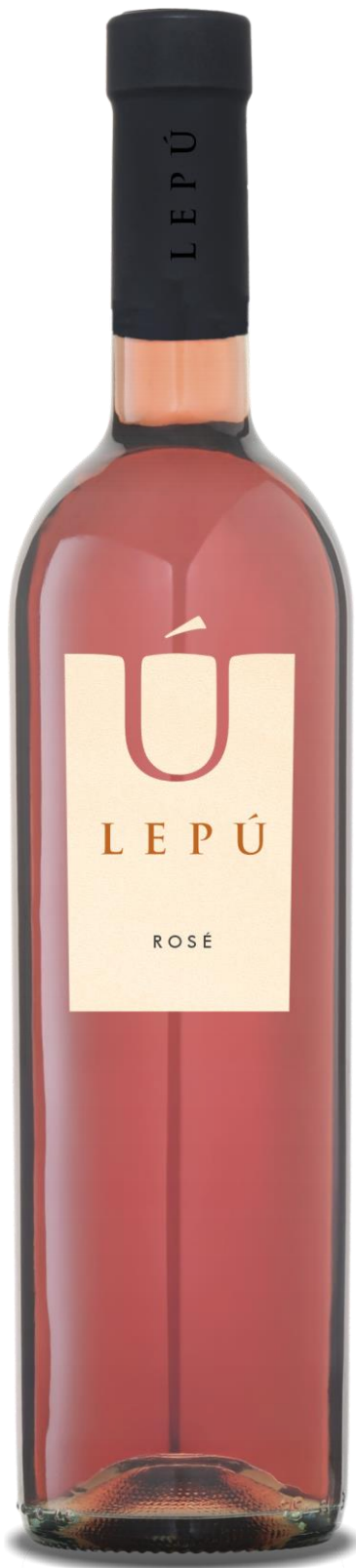
Terrain: Hilly vineyards, to 450 m altitude.

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: Grapes were immediately pressed and put in stainless steel tanks to ferment with indigenous yeasts for 7 days. Fermentation was completed in selected French oak barrels.



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Bottling and maturing: Maturing continued on fine lees in french 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: Offers an enticing bouquet of fresh strawberries, raspberries, and peaches, complemented by floral notes of roses and peonies. Subtle hints of vanilla and light toast from the oak add depth, along with citrus undertones of orange zest and grapefruit. On the palate, expect bright red fruit flavors, balanced by refreshing acidity. The partial barrel aging imparts a soft, creamy texture and introduces gentle notes of vanilla and light toast. The finish is elegant and lingering, with delicate hints of citrus and spice.

Food Pairing Suggestions: Pairs beautifully with: Light appetizers such as prosciutto-wrapped melon and bruschetta, Seafood dishes like grilled shrimp, seared scallops, and salmon tartare
 Fresh salads, including mixed greens with goat cheese and spinach and strawberry salad
 Poultry dishes like roasted chicken and duck breast with berry sauce
 Soft cheeses such as Brie, Camembert, and fresh goat cheese
 Vegetarian dishes like grilled vegetables and mushroom risotto
 These pairings highlight the wine's vibrant fruit flavors and refreshing acidity.

Recommended serving temperature: Best enjoyed slightly chilled at 10-12°C (50-54°F)