

CABERNET SAUVIGNON

Vipava classic 2024

Grape type:	100% Cabernet sauvignon	
Region:	Vipava valley – Slovenia	
Vineyard location:	Dornberk – Zalošče, Batuje	
Year of planting vineyard:	2006 and 2007	
Vineyards altitude and incline:	56-110 meters above sea level, 1-5% incline	
Vineyards exposure:	East	
Viticulture:	Regenerative viticulture	
Soil type:	Silty loam soils, alluvium of the Vipava River (alluvium is fertile soil deposited by the river in floodplains - it contains sand, silt and organic matter)	
Harvest:	Hand-harvested at the end of September	
Maturation:	In stainless steel tanks	
Bottling:	5700 bottles 0,75 l in march 2025	
Alcohol: 13,5 % vol	Residual sugar: Dry	Energy value:
Total acidity: 6,00 g / l	Bottle: 0,75 l	
Serving temperature: 14-16 °C		



Aging potential: Stored correctly, this wine can be aged five years and even more.

Wine description: The wine presents itself with a medium-intense ruby color, delicately tinted with violet hues that highlight its youth. On the nose, it reveals fresh and inviting aromas of blackcurrant and ripe plums, characteristic of the variety. This vintage was not aged in barrique barrels, which allows it to maintain a distinctly fruity character without tertiary notes, making it particularly vibrant and straightforward. On the palate, the wine is pleasantly fresh, medium-bodied, with soft tannins and a light structure.

Food matching ideas: The wine pairs excellently with dishes such as pasta with young meat ragout (for example, veal or turkey), roasted chicken with herbs, vegetable lasagna, or grilled polenta with mushrooms. It also matches beautifully with lightly seared tuna steak or other flavorful fish, as well as with soft cheeses like Brie, Camembert, or fresh goat cheese.

