

POKALCA Native 2022

Grape type:	100% Pokalca – Indigenous grape variety		
Region:	Vipava valley – Slovenia		
Vineyards:	Biljenski griči		
Vineyards age:	Since 2020		
Vineyards altitude:	65 meters above sea level, 30% incline		
Vineyards exposure:	South		
Viticulture:	Regenerative viticulture.		
Soil type:	Distinctly marly soil		
Harvest:	Harvested in mid-September		
Processing and Maturation:	Grape berries were macerated for fourteen days. After the completion of alcoholic fermentation and gentle pressing, malolactic fermentation followed. The wine matured for one year in oak barrique barrels and stainless-steel tanks. After bottling, it continued to age in the bottle for at least six months.		
Bottling:	1300 bottles 0,75 l in February 2024		
Alcohol:	13,5 % vol	Residual sugar:	Dry
Total acidity:	5,98 g / l	Bottle:	0,75 l
Serving temperature:	12 -14 °C		

Ageing potential: With proper storage, this wine can age for at least five years.

Wine description: The wine boasts a refined fruity aroma that blends beautifully with delicate woody tannins. The maturation process, half of which took place in barrique barrels and the other half in stainless steel tanks, allows the wine's minerality to express itself elegantly. The gentle tannins contribute to a balanced taste. Notes of blackcurrant and black cherry add freshness and juiciness. The fruity character is well preserved, giving the wine a long and pleasant finish.

Food matching ideas: It pairs excellently with beef and game goulash, exquisite game specialties, hearty dishes made with red meat, dry-aged prosciutto, a rustic platter with sausage and sauerkraut, as well as tasty braised potatoes.

