

ZELEN Native 2022

Grape type:	Zelen 100% - indigenous grape variety		
Region:	Vipava valley – Slovenia		
Vineyards:	Dornberk - Brdo		
Vineyards age:	Since 2012		
Vineyards altitude: and incline:	94 meters above sea level. 30% incline		
Vineyards exposure:	South-east		
Viticulture:	Organic/Regenerative viticulture		
Soil type:	Marly soil with clay		
Harvest:	Hand-harvested in mid September		
Processing and Maturation:	Cold maceration before fermentation begins. Followed by cold fermentation. 6 months on the yeasts in stainless steel tanks.		
Bottling:	1200 bottles 0,75 l in February 2023		
Alcohol:	12,5 % vol	Residual sugar:	Dry
Total acidity:	4,71 g / l	Bottle:	0,75 l
Serving temp.:	6 - 8 °C		



Aging potential: If stored properly, this wine can mature for at least three years or even longer.

Wine description: Pale yellow color with greenish hues. The aroma is delicate, refined, and very characteristic – it reminds of flowers, fresh herbs, and a hint of citrus. Mediterranean plant notes, such as sage, thyme, and white acacia, are often detected. It is a dry wine with an exceptionally elegant structure. It has a medium to full body, pleasant freshness, and subtle fruitiness. On the palate, it is soft, harmonious, and has a pleasant, slightly mineral finish. Zelen wine often lacks pronounced acidity, which gives it a very smooth and rounded impression. Its uniqueness lies in its characteristic varietal aroma and its delicate yet rich structure.

Food matching ideas: It pairs excellently with seafood, white meat, vegetable dishes, and mature goat cheese. Due to its elegance, it is also an ideal choice for enjoying on its own.

