

## ZELEN Native 2024

<b>Grape type:</b>	Zelen 100% - indigenous grape variety		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyards:</b>	Dornberk - Brdo		
<b>Vineyards age:</b>	Since 2012		
<b>Vineyards altitude and incline:</b>	94 meters above sea level. 30% incline		
<b>Vineyards exposure:</b>	South-east		
<b>Viticulture:</b>	Organic/Regenerative viticulture		
<b>Soil type:</b>	Marly soil with clay		
<b>Harvest:</b>	Hand-harvested in mid September		
<b>Processing and Maturation:</b>	Cold maceration before fermentation begins. Followed by cold fermentation. 6 months on the yeasts in stainless steel tanks.		
<b>Bottling:</b>	1200 bottles 0,75 l in February 2023		
<b>Alcohol:</b>	12,5 % vol	<b>Residual sugar:</b>	Dry
<b>Total acidity:</b>	4,29 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temp.:</b>	10 -12 °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.

