

albiana

Dolenjska

sauvignon

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Sauvignon blanc

Vineyards: Pšak single vineyard, NE exposure

Soils: Lapornata ilovica (marl, clay)

Cultivation: vertical vineyard with steep hills up
to 40% inclination, single guyot pruning,
sustainable farming is practised

Harvest: hand harvest in 20kg small bins,
early-september to mid-september

Vinification: hyperreductive processing,
controlled fermentation, 4 months on fine lees,
7 months total in inox

Taste: light lemon-yellow color with hints of
green points to freshness which is one of
atributes of this wine. Discrete and precise
bouquet of green, mineral and varietal character
with hints of blackcurrant, young nettle, tomato
leaves and young elder tree blossom. Fresh and
elegant mouthfeel reminds us of lemon grass and
blackcurrent with a lot of minerality and
drinkability. Pairs well with wild garlic on pasta
and salads.



More info:

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