



## Frankinja-Gamay Full Circle Zajc

*Our idea behind FULL CIRCLE wines is to return to the ancient wine making traditions and old school wines our region was known for in the Middle Ages. Fermented with no added yeast and bottled without filtrations, these wines truly represent the terroir of Dolenjska. Frankinja-Gamay is a fusion of indigenous Slovenian Frankinja (aka Blaufrankisch) and Gamay, a variety of French origin and is product of minimal intervention winemaking. The blend delivers the perfect balance of forest berry aromas and a soft texture bursting with freshness and youthful acidity. Chill it, enjoy, repeat – full circle!*

- classification:** Dry red wine, sustainable farming
- varietals:** 85% Blaufrankisch (*Blue Frankonian*), 15% Gamay
- appellation:** Dolenjska, south-east wine region Posavje, Slovenia
- vine training:** Double Guyot, dry farming
- density and yield:** 4000 vines/ha; 2 kg/vine
- analytical data:** 10.0% Alc., reduced sugar 1.3 g/L, acidity 6.81 g/L, 30 mg/L SO<sub>2</sub>
- climate:** Continental, with dry and hot summers and mild snowy winters
- terrain:** Hilly vineyards, 210 m. asl and higher
- soil:** A diverse geological soil composition, consisting mainly clayey, marl and carbonate sandstone. The vineyards spread out over the finest wine-growing sites on the hill slopes over river Sava in SE Slovenia.
- spraying:** Environmentally friendly. As minimal as needed, only with substances approved for sustainable farming.
- harvest notes:** Cold and wet spring, hot summer and rainy late summer and autumn. Relative high sugar and lower acidity levels, proof of quality harvest also acquired.
- fermentation:** Wild fermentation for 4 days (before the harvest a smaller quantity of most riped grapes are brought into cellar and left to start fermenting on its own, after that, the harvest begins and the grape must is put together with the wild fermentation starter to begin the main process of fermentation), 4 days of maceration under controlled temperature of 68°F in stainless steel for richer development of color, flavors and aromas. Wine fermented using exclusively native yeast.
- bottling and ageing:** Matured in stainless steel. Bottled right before release.
- tasting notes:** Aromas of red berries, plumbs, pepper. The taste is rich and refreshing, with pronounced fruitiness and lively acids.
- serving suggestions:** Its fresh body best goes with red meat, veal, cheeses and grill. Best to serve is around 60-64°F.