

FRAJLA, BLAUFRÄNKISCH



VINTAGE	2024
BOTTLE SIZES	0,75 L
WINE STYLE	Still red wine
ALCOHOL CONTENT	12.5 vol. %.
GRAPE VARIETY	Blaufränkisch
AGING POTENTIAL	8 years
SERVING TEMPERATURE	16 °C

TECHNICAL DATA:

Total acidity	6.49 g/L
Residual sugar	0.4 g/L (dry)
pH	3.26

VINEYARDS:

Age of the wines	20 years
Training system	Single guyot
Soil	Sandstone, marl
Vineyard slope	26 %
Aspect	West / east-west
Altitude	270 m
Climate	Continental
Location	Wine-growing region Posavje, Wine-growing district Dolenjska

SENSORY

CHARACTERISTICS:

The wine is opaque, bluish red color. It has a rich fruity aromas reminiscent of various black berries and cherries. Easy to enjoy and charming, fruity, smooth, elegant on the palate and still of uncompromising quality – eminently quaffable but rich in nuances.

VINIFICATION:

Harvesting method	Hand-picked
Harvest time	September 2024
Vinification	Mechanical destemming machines do the separation of berries from the stalk. After 7 days of fermentation in open-top bins, hand-plunged twice daily, the wine undergoes pressing. Half of it is transferred to stainless steel tanks, while the other half goes into 500L oak barrels to complete fermentation. Following 12 months of maturation, the wine is blended and bottled. Before bottling wine is filtered.
Bottling time	December 2025

AWARDS:

DWWA 2026 Bronze medal (88 points) //