

## 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,<br>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) // AWC Vienna 2026 Silver medal