



Name: Sanctum Leptir

Classification: Dry skin contact white wine

Varietals: 50% Pinot Blanc, 40% Chardonnay, 10% Pinot Gris

Appellation: Lipoglav, Lower Styria (Štajerska), Slovenia

Density & Yield: 4,000 vines/ha; 1.5 kg/vine

Annual Production: 6,000 bottles

Alcohol: 13%

Climate: Continental cool climate, with snowy and cold winters, and sunny and mild spring, with sun-drenching summers.

Terrain: Continental micro-climate on the steep hills and valleys of Lipoglav, located by the beautiful town of Loče in northeast Slovenia. All vineyards are located on steep 45° slopes with southern-exposure, ranging from 100 meters to 480 meters above sea level. Nights are refreshingly chilly, as the winds whip around the sharp hills and valleys. The soil made up of marl, clay and sand.

Farming: No irrigation. No herbicide. Environmentally friendly and sustainable viticulture, with respect for the land.

Vinification: Embracing the minimal intervention approach in the cellar, hand-harvested grapes were processed separately. Pinot Blanc and Pinot Gris were destemmed into small open top fermenters, spontaneously fermented on the skins for 14-21 days. Both wines were matured in 300-500 liter used Slovenian oak barrels. Chardonnay was whole bunch pressed and spontaneously fermented in Slovenian and French oak barrels. After 10 months of barrel aging the blend was created in stainless steel tanks and bottled unfiltered.

Tasting Notes: This youthful orange wine opens with spicy aromas of dry wildflowers, apricots, pears and white tea with honey. The palate is bright, and the skin tannins are not aggressive. Earthy mid-palate leads to a long savory finish.

Pair this wine with creamy soups, root vegetables, polenta, veal, pork, roasted chicken or turkey, mushroom or white wine sauce pasta and risotto. Serve slightly chilled.

Winery: In the mid-12th century French Carthusian monks settled in this northeast region of Slovenia and planted it with Pinot Noir and Chardonnay vines. The Podkubovšek family, starting with Vlado and his son, Marko, has always cherished and been proud of this local heritage, hence the fact that all of their wines are made in a traditional style, where the vines and the microclimate speak for themselves. All of the grapes are strictly hand-picked on steep marl-rich slopes of up to 45°, and vinified with minimal intervention in the winemaking process.