



**Name:** Zajc Cviček 1L

**Classification:** Dry blend of red and white varieties, CVIČEKPTP is a unique, limited production wine of controlled origin and composition

**Varietals:** 50% Blauer Koelner, 20% Blaufränkisch, 15% Kraljevina, 15% Welschriesling

**Appellation:** Dolenjska, Slovenia

**Density & Yield:** 4,000 vines/ha; 2.2 kg/vine

**Annual Production:** 300,000 bottles

**Alcohol:** 10%

**Climate:** Continental, with dry and hot summers and snowy winters.

**Terrain:** The region of Dolenjska in Slovenia is made up of Southern-facing very hilly vineyards in extremely narrow valleys that are abundant with cool winds. Vineyards elevation is 210+ meters above sea level. Soil is mostly volcanic, with some marl.

**Farming:** Certified as Integrated production of grapes (IPG) - minimum spraying as needed, only with substances approved for IPG.

**Vinification:** After 2-4 days of skin maceration under controlled temperature, the wine is put into stainless steel tanks to ferment. Blended, and bottled as soon as the wine is ready and brought to the market quickly, usually in January following harvest.

**Tasting Notes:** Cviček is in many regards considered to be the “national wine” of Slovenia, as it has tremendous historical significance. It is known as the “people’s” wine due to its easy consumption, low alcohol, and food-friendly pairings. Playful, with berry and cherry aromas and taste, the wine is certainly light-bodied, young, fresh, and definitely easy to drink – which is why we put it in a liter bottle for you!

A pair-with-anything wine! You can really get creative with Cviček, but we especially recommend pairing the wine with grilled meats, sausages – more specifically the original Slovenian “Kranjska klobasa” (traditional sausage from Kranj), hearty Slovenian soups called jota and ričet, sauerkraut (cabbage), cured/smoked meats, various stews and goulashes, buckwheat and lentil. The wine is meant to be served slightly chilled.

**Winery:** Zajc family winemaking tradition dates back to the second half of the 19th century. Doljenska region is known for fresh and light red and white wines. One of the specialties of the region is Cviček. Also known as the national drink of Slovenia, made only in the Dolenjska region, Cviček is a unique, traditional wine of controlled origin and composition. Cviček and Tuscan Chianti are the only two red and white blends that are officially protected by law.