



**Name:** Dorcha 'Bistrica' Belo

**Classification:** Dry white wine

**Varietals:** Welshriesling 60%, Silvaner 20%, Sauvignon 20%

**Appellation:** Ritoznoj, Lower Styria (Štajerska), Slovenia

**Density & Yield:** 5,000 vines/ha; 2 kg/vine

**Annual Production:** 6,000 bottles

**Alcohol:** 12.5%

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

**Terrain:** Marl rich soils, with sand and clay. Exposed southern exposure, 360 metres above sea level.

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

**Vinification:** The Sylvaner is handpicked and destemmed into small open top fermenters, undergoing spontaneous fermentation, macerated on the skins through the completion of fermentation, approximately 16 days. The Welshriesling and Sauvignon Blanc are both separately pressed to tank undergoing spontaneous fermentation in stainless steel. The wine is blended and then 65% is aged on the fine lees in inox tanks, and 35% is aged in neutral oak barrels for 8 months.

**Tasting Notes:** Bistrica (pronounced: bee-streetz-ah): Named after the town surrounding the Dorcha estate, (Slovenska Bistrica), 'Bistrica' is also a common word in Slavic meaning "rapid-flowing streams and rivers" which are often found in the forests and Pohorje mountains surrounding the vineyards. This blend in a liter bottle of key varietals in the region is meant to be an authentic representative style of wine of the village in this hilly region, offering a true expression of it's terroir. The wine opens with pleasant and warm aromas of spiced golden apples, candied ginger and wild grassy notes. On the palate, the wine is soft and light, but textured and lively, popping with zesty yellow and green fruits, Meyer lemon, key lime, and a mineral finish. An insatiable balance of expressive personality and fresh drinkability; as crisp and clean as the Styrian mountain streams.

**Winery:** Located in Ritoznoj in Štajerska, Dorcha is the brainchild of Izidor (Dorcha) Vehovar. He is the 3rd generation of his family to continue the path of viticulture and winemaking, and is intent on a new direction, a friendlier path. A farmer without a conventional view of wine production, a winemaker who is following the local tradition of producing pure, vibrant wines. Gaining from some fresh perspective from his relatively-new neighbor in the village (Nick Gee, Heaps Good Wine Co.), he is now adding to his family's tradition by making exciting wines and made naturally with a modern twist.

Izidor is a passionate but humble winemaker in the village of Ritoznoj. He keeps to himself and is often found wandering the wooded mountains of Pohorje, embracing nature and foraging for local mushrooms (a local specialty in NE Slovenia), or in his cellar processing and aging his own salumi and cured meats.