



Name: Dorcha

Classification: Dry red wine

Varietals: 100% Blaufrankisch

Appellation: Ritoznoj, Lower Styria (Štajerska), Slovenia

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

Annual Production: 5,300 bottles

Alcohol: 11.0%

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

Terrain: Soils made up of marl, sand and clay to varying degrees. Altitude between 300-400m above sea level.

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

Vinification: Handpicked. Whole bunches filled directly into tank. Tank filled with carbon dioxide gas and sealed. Pressed off skins after 32 days, last 15% of fermentation finished in tank.

Tasting Notes: The Dorcha labels represent the key natural variables for making minimal intervention wine, with this expression of Frankinja (Blaufrankisch) being an ode to the climate and weather that drives the life of the vine and grapes on any given vintage.

Given its cool climate, Štajerska reds tend to be bright, crunchy and light in body. Inspired by some of the drinkable styles from Beaujolais, Izidor is one of the first in this region to produce Modra Frankinja utilizing carbonic maceration; the result is a very exciting style.

Ruby in color and popping off with aromas of ripe red fruits, white pepper and a subtle rustic quality. The palate is fresh while packed with ripe aromatic strawberry and plum, with well-balanced acidity. A silky midpalate structure opens to pleasing spice, with fun tannins and a tart finish. This is one that Izidor frequently drinks along with his house cured meats and wild foraged mushroom soup.

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.