



**Name:** Dorcha Oranza

**Classification:** Dry skin contact wine

**Varietals:** Gelber Muskateller 50%, Traminer 50%

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

**Density & Yield:** 5000 vines/ha; 2 kg/vine

**Annual Production:** 6,500 bottles

**Alcohol:** 12.5%

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

**Terrain:** Sandy with clay and marl. South west exposure, 380 metres above sea level.

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

**Tasting Notes:** The Dorcha labels represent the key natural variables for making minimal intervention wine, with Oranžna (translated to... you guessed it: Orange!) being an ode to the wild microbial life needed in order to maintain healthy living soils, vines, and native yeasts. Each variety is hand-picked and processed separately. They are destemmed into small open top fermenters. Spontaneous fermentation with native yeast. Pressed off skins after the completion of alcoholic fermentation (approx. 21 days). Aging on fine lees in tank for 5 months.

Štajerska is region that is known for it's highly aromatic varietals and tremendous balance of aromatics and freshness, due to the wonderfully cool climate in the hills. Making this aromatic blend with 3-weeks of skin contact makes for an incredibly exciting wine, packed with non-stop intensity. Leading with a spicy aromatic punch without being overpowering, Mild tannins, with juicy orange fruits and pepper on the palate, all framed within vibrant acidity. Skin contact adds length and weight to the mouthfeel to make this a truly unforgettable wine.

**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.