



Name: Sanctum Divjak

Classification: Dry skin contact white wine

Varietals: 50% Kerner, 50% Sylvaner

Appellation: Lipoglav, Lower Styria (Štajerska), Slovenia

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

Annual Production: 3,000 bottles

Alcohol: 11.5%

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 Oplotnica, located at Pohorje foothills. The vineyards are located on steep 30° slopes with southern exposure, ranging from 100 meters to 350 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: Hand-harvested grapes were processed separately into small open top fermenters and spontaneously fermented on the skins for 14-21 days. The wine is then transferred and matured in 300-500 liter used French oak barrels. After 9-12 months of barrel aging, the wine was bottled unfiltered.

Tasting Notes: Divjak (dee-vee-yahk) – translated to “wild one” - is a new wine that is focused on highlighting the fresh and aromatic white varietals around the village of Loče that can make beautiful and vibrant wines through wild ferments and skin contact. The label depicts a wild boar of the most refined character, and that is what this wine strives for: a wine of balance and elegance, with regional typicity, while still being wild and fun.

This wine pours a bright hazy golden hue, and delivering exotic aromas of spiced orange peel, fresh English thyme and a hint of jasmine tea. The palate is bright but textured, with electric flavors of Asian pear, apricot and mandarin. This wine is an exciting pairing with flavorful Asian spice, such as coconut curry soup, short rib ramen, miso buffalo wings or just some simple sweet potato tater tots.

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.