



Name: Sanctum 'Volk' Pinot Blanc Pet Nat

Classification: Dry sparkling pet nat wine

Varietals: 100% Pinot Blanc

Appellation: Lipoglav, Lower Styria (Štajerska), Slovenia

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

Annual Production: 2,000 bottles

Alcohol: 8%

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 Lipoglav, located by the beautiful town of Loče in northeast Slovenia. All vineyards are located on steep 45° slopes with southern-exposure, ranging from 100 meters to 480 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: Embracing the minimal intervention approach in the cellar, hand-harvested grapes were destemmed, and starting in the 2021 vintage, undergoes spontaneous fermentation with 21 days of skin maceration. Before fermentation was finished, the wine was bottled and left for 5 months on the less. Roughly disgorged; no sulfur added.

Tasting Notes: A special wine, this combines the natural sparkling (Pet Nat) style with the macerated whites that are so prominent in Slovenia. These bubbles are bursting with aromas of toasted lemon, Bartlett pear and on the palate, rich pear and apple and a touch of coconut. This wine is so festive and textured, yet refreshing. It is perfect to be enjoyed on it's own, or will play amazingly grilled white meats, stews, curries or any form of pork on the grill. But be sure to chill it well and do not shake before opening! This wine is alive.

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.