



Name: Sanctum Volk Pinot Noir Pet Nat

Classification: Dry sparkling pet nat wine

Varietals: 100% Pinot Noir

Appellation: Lipoglav, Lower Styria (Štajerska), Slovenia

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

Annual Production: 3,000 bottles

Alcohol: 12%

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: Made for the first time in 2019 and embracing the minimal intervention approach in the cellar, this shows a lovely, fresh and fizzy pure expression of Pinot Noir. Hand-harvested grapes were destemmed and spontaneously fermented in stainless steel tanks, with a 7-10 day maceration. After the wine finishes primary fermentation, the still fermenting wine is bottled in October and then roughly disgorged in February; no sulfur added.

Tasting Notes: Taken from the vineyard selection of Pinot Noir grapes that are also used for our 'Lisica' Pinot Noir, a small portion of juice is set aside to create a refreshing Pet Nat treat. As Marko says, "At Sanctum, our food is Pinot. Volk for lunch. Lisica and Bubamara for dinner". The resulting wine is a slightly yeasty sparkling Pinot Noir with some cloudy sediment and lively bubbles. Brambly, juicy and bright, with aromas of cranberry and raspberry, this pet nat is a refreshing treat. It provides a pure and authentic expression of Pinot Noir without making it too dainty or rose-like, but it is fresh and fizzy to easily be enjoyed with food like charcuterie, salads, a forest berry dessert or most importantly, by itself as an aperitif. 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.