



Name: Zajc Cviček Pet Nat

Classification: Blend of red and white varieties

Varietals: 50% Blauer Koelner, 20% Blaufränkisch, 15% Kraljevina, 15% Welschriesling

Appellation: Dolenjska, Slovenia

Density & Yield: 4,000 vines/ha; 2.2 kg/vine

Annual Production: 6,000 bottles

Alcohol: 9.5%

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

Terrain: The region of Dolenjska in Slovenia is made up of Southern-facing very hilly vineyards in extremely narrow valleys that are abundant with cool winds. Vineyards elevation is 210+ meters above sea level. Soil is mostly volcanic, with some marl.

Farming: Certified as Integrated production of grapes (IPG) - minimum spraying as needed, only with substances approved for IPG.

Tasting Notes: After 2-4 days of skin maceration under controlled temperature, the wine is fermented separately with native yeasts in stainless steel tanks, and then blended and bottled with no added sulfur and allowed to start secondary fermentation naturally in the bottle.

As Cviček has become a go-to refreshing red/white blend for most, the transition felt natural for the Zajc brothers to make a fizzy format for a fun and festive bubbly expression of Cvicek.

Exploding with tangy forest berries, a fresh and mouthwatering palate with a brisk and super dry finish. This wine is the ultimate refresher - serve well-chilled and share with friends, Perfect for heavy aperitivo time, beach days, or extended late-night hangs .

Winery: Zajc family winemaking tradition dates back to the second half of the 19th century. Doljenska region is known for fresh and light red and white wines. One of the specialties of the region is Cviček. Also known as the national drink of Slovenia, made only in the Dolenjska region, Cviček is a unique, traditional wine of controlled origin and composition. Cviček and Tuscan Chianti are the only two red and white blends that are officially protected by law.