



## DORCHA FRANKINJA CARBONIC

£24.30

SKU: SLIVDFC

Categories: [Red](#), [Unsung Heroes](#), [Autumnal wines](#)

This 100% Blaufränkisch comes from Ritoznoj in Lower Styria (Štajerska), Slovenia, where a continental climate brings hot, dry summers and snowy winters. The vines grow at altitudes between 300 and 400 meters in soils composed of marl, sand, and clay. Farming is environmentally sustainable, with no irrigation or herbicides, ensuring a deep respect for the land. Hand-harvested whole bunches are placed directly into tanks, which are then filled with carbon dioxide and sealed. After 32 days, the wine is pressed off the skins, with the final 15% of fermentation completed in the tank.

Dorcha wines highlight the natural forces that shape each vintage. This Blaufränkisch embodies Štajerska's signature cool-climate style—vibrant, fresh, and elegantly light-bodied. Inspired by the drinkable charm of Beaujolais, Izidor is among the first in the region to use carbonic maceration for Modra Frankinja, creating an exciting and highly expressive wine.

