FEDORA WINE ESTATE

Location: Dolanci, Komen, Slovenia

Wine Region: Vipava Valley

Total cultivated area: 10.7 hectares

Vineyard area: 8.9 hectares

Other crops: Olives for olive oil, lavender for essential oil, almond, cherry trees, and other fruit trees.

Annual Production: 27,000 Bottles

Cellar manager: Mojca Tiršek

Agronomist or agricultural manager: Valter Kobal

Employees: 43full-time: 2 Cellar and 1 Vineyard employees.

Seasonal workers: 5 harvest workers per year.

Type of employment: Contract used for employees: regular employment for an indefinite period.

Type of employment contract used for seasonal workers: Part-time employment, farm assistance

Certifications: Organic Certified SI - EKO 001

Agricultural Labor Transparency Agreement: Agreed

Agreed - *If agreed, a full and thorough review takes place of onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from. This review repeats formally every other year but is a constant supervision and is subject to documentation (contracts, payment evidence), production facility and farm visits during moments of seasonal labor, non-interrogative interviewing of laborers as well as importer participation in harvest every other year depending on proximity to our Italian office.*

2021 Rebula Harvest

FEDORA WINE ESTATE - "Pet-Nat" 2020
White Sparkling Wine

Production

Bottles produced: 2,792

Vineyard Surface: 3.5 hectares

Vineyard Name: Erzelj

Terrain: Rolling hills

Soil: Clay, Marl and Sandstone

Exposure of rows: South

Altitude: 320 masl

Varieties: Rebula

Rootstock: Paulussen

Vine Training: Single Cordon

Average age of vines: 20 years

Plant Density: 4,500 vines / ha

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: One year vegetable humus pellets, next year green manure.

Harvest start date: 9/05/20

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Pet-Nat" 2020
White Sparkling Wine

Vinification

Pre-press processing:
Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Stainless Steel

Maceration: None

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: None added.

Filtering: Unfiltered

Steel refinement: 8 months

Sparkling Method: Metodo Ancestrale (Rif. in bottiglia)

Refinement in the bottle: 1 year

Bottle type: Champagne

Cap in: Crown cap

Analysis

Acidity: 4.1 g/L

ABV: 11.31%

PH: 3.6

R. Sugar: 2.3 g/L

VA: 0.35 g/l

Total SO2: 12 mg/l

Rebula Harvest 21'

FEDORA WINE ESTATE - "Pet-Nat" 2020
Rosé Sparkling Wine

Production

Bottles produced: 1,325

Vineyard Surface: 3 hectares

Vineyard Name: Erzelj

Terrain: Rolling hills

Soil: Clay, Marl and Sandstone

Exposure of rows: South

Altitude: 320 meters

Varieties: 50% Refosco, 50% Rebula

Rootstock: Paulussen

Vine Training: Single Cordon

Average age of vines: 25 years

Plant Density: 4,500 vines / ha '

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501*

Fertilizers: Biodynamic compost.

Harvest start date: 9/7/20

Harvest mode: Manual in small boxes

Certifications: Organic Certified SI - EKI 002

FEDORA WINE ESTATE - "Pet-Nat" 2020
Rosé Sparkling Wine

Vinification

Pre-press processing:
Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Steel tank

Maceration: None

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: None added.

Filtering: None

Steel refinement: 8 months

Barrel refinement: None

Refinement in the bottle: 1 year

Bottle type: Champagne

Cap in: Nomacorc

Analysis

Acidity: 4.9 g/L

ABV: 12.76%

PH: 3.37

R. Sugar: 7 g/L

VA: 0.36 g/l

Total SO2: 14 mg/l

Merlot Harvest 21'

FEDORA WINE ESTATE - "Rebula" 2018
Vipavska Dolina ZGP White Wine

Production

Bottles produced: 1,384

Vineyard Surface: 2.5

Vineyard Name: Goli Breg

Terrain: Rolling hills.

Soil: Clay, Marl and Sandstone

Exposure of rows: South

Altitude: 200 m.

Varieties: Rebula

Rootstock: SO4

Vine Training: Single Guyot

Average age of vines: 20 years

Plant Density: 6,000 plants

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: Biodynamic compost

Harvest start date: 9/29/18

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Rebula" 2018
Vipavska Dolina ZGP White Wine

Vinification

Pre-press processing: Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Concrete Eggs / Neutral Slovenian oak barrels.

Maceration: 14 hours

Yeasts: Indigenous yeast only

Sulphur dioxide: Small amount added prior to bottling.

Filtering: None

Steel refinement: 8 months.

Barrel refinement: 30% removed after 2 months in steel then aged in barrel for the next 6 months then blended.

Refinement in the bottle: One year

Bottle type: Burgundy

Cap in: Nomacorc

Analysis

Acidity: 4.6 g/L

ABV: 12.08%

PH: 3.71

VA: 0.88 g/l

R. Sugar: 1.1 g/L

Total SO2: 43 mg/l

Rebula Harvest 21'

FEDORA WINE ESTATE - "Pinela" 2019
Vipavska Dolina ZGP White Wine

Production

Bottles produced: 2,725

Vineyard Surface: 3 hectares

Vineyard Name: Erzelj

Terrain: Rolling hills

Soil: Clay, Marl and Sandstone

Exposure of rows: South

Altitude: 320 masl

Varieties: Pinela

Rootstock: Paulussen

Vine Training: Single Cordon

Average age of vines: 30 years

Plant Density: 4,500 vines /ha

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: Biodynamic compost

Harvest start date: 9/20/19

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Pinela" 2019
Vipavska Dolina ZGP White Wine

Vinification

Pre-press processing: Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Concrete Eggs / Neutral Slovenian oak barrels.

Maceration: 1 day

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Refinement in the bottle: 10 months

Oak refinement: 4 months

Bottle type: Burgundy

Cap in: Nomacorc

Analysis

Acidity: 4.7 g/L

ABV: 12%

PH: 3.6

R. Sugar: 0 g/L

VA: 0.55 g/l

Total SO2: 45 mg/l

Valter Kobal

FEDORA WINE ESTATE - "Goli Breg" 2018
Vipavska Dolina ZGP White Wine

Production

Bottles produced: 6,580

Vineyard Name: Goli Breg

Vineyard Surface: 2.5 hectares

Terrain: Rolling hills.

Soil: Clay, marl and sandstone

Exposure of rows: South

Altitude: 200 masl

Varieties: Rebula, Malvasija, Riesling Italico, Pinela, Zelen

Rootstock: SO4

Vine Training: Single Guyot

Average age of vines: 10 years

Plant Density: 6000 vines / ha

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: Biodynamic compost

Harvest start date: 9/25/18

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Goli Breg" 2018
Vipavska Dolina ZGP White Wine

Vinification

Pre-press processing: Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Concrete Eggs / Neutral Slovenian oak barrels.

Maceration: 30 days

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Refinement in the bottle: 1 year

Bottle type: Burgundy

Cap in: Natural Cork

Analysis

Acidity: 5.1 g/L

ABV: 12.2%

R. Sugar: 1.1 g/L

PH: 3.52

VA: 0.92 g/l

Total SO2: 40 mg/l

Disposing of grape skins

FEDORA WINE ESTATE - "Zelen" 2018
Vipavska Dolina ZGP White Wine

Production

Bottles produced: 3,200

Vineyard Surface: 3.4 hectares

Vineyard Name: Brkovče

Terrain: Rolling hills

Soil: Clay, marl and sandstone.

Exposure of rows: South

Altitude: 250 m.

Varieties: Zelen

Rootstock: SO4

Vine Training: Single Guyot

Average age of vines: 30 years

Plant Density: 8,000 plants

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: Biodynamic compost

Harvest start date: 9/25/18

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Zelen" 2018
Vipavska Dolina ZGP White Wine

Vinification

Pre-press processing: Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Concrete Eggs / Neutral Slovenian oak barrels.

Maceration: 7 days

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Oak Refinement: 6 months.

Sparkling Method: Metodo Ancestrale (Rif. in bottiglia)

Refinement in the bottle: 1 year

Bottle type: Burgundy

Cap in: Crown Top

Analysis

Acidity: 5.4 g/L

ABV: 11.88%

PH: 3.49

R. Sugar: 1.1 g/L

VA: 0.99 g/l

Total SO2: 49 mg/l

Erzelj Vineyard

FEDORA WINE ESTATE - "Goli Breg" 2017
Vipavska Dolina ZGP Red Wine

Production

Bottles produced: 4,365

Vineyard Surface: 2.5

Vineyard Name: Goli Breg

Terrain: Rolling hills

Soil: Clay, marl and sandstone.

Exposure of rows: South

Altitude: 200 m.

Varieties: Merlot, Cabernet Sauvignon, Refosco

Rootstock: SO4

Vine Training: Single Guyot

Average age of vines: 30 years

Plant Density: 6,000 plants

Production per plant (kg/ha): 0.7

Production per ha (kg/ha): 3,412

Treatments: *6 x wet sulfur + copper, 6x algae, 1 x dry sulfur; less than 1 kg per year of total copper, 2x biodynamic preparation 500 and 501.*

Fertilizers: Biodynamic compost

Harvest start date: 10/10/17

Harvest mode: Manual in small boxes

Certifications: Organic Certified

FEDORA WINE ESTATE - "Goli Breg" 2017
Vipavska Dolina ZGP Red Wine

Vinification

Pre-press processing: Destemming

Pressing mode: Free run, then gentle pneumatic press.

Vinificators: Concrete Eggs / Neutral Slovenian oak barrels.

Maceration: 5-20 days

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Oak refinement: 6 months

Refinement in the bottle: 1 year

Bottle type: Burgundy

Cap in: Nomacorc

Analysis

Acidity: 5.3 g/L

ABV: 13.74%

PH: 3.55

R. Sugar: 1 g/L

VA: 0.88 g/l

Total SO2: 42 mg/l