

# 2010 Batič Angel Grande Cuvee

## Vipava Dolina, Slovenia

With an immense respect for nature, viewing themselves more as expert gatherers rather than heavy-handed winemakers, and paying special attention to local varieties, the Batič family has been making wines that reflect land and vintage since 1592. Given such history, their approach to wine growing goes beyond organic and biodynamic. Wedged between Italy, Austria, Hungary, and Croatia, the Vipavska Dolina (Vipava Valley) lies within the Primorje wine growing region of Western Slovenia right along the Italian border. The land enjoys both a Mediterranean and Alpine microclimate coupled with marl, clay, flysch and sandstone rich soil. Warm nurturing air flows in from the Adriatic and over the Friuli-Venezia Giulia plains while cool air rushes down from the Alps helping retain acidity and aromatics. Overall the region is characterized by powerful mineral driven reds like Refošk, Bordeaux varieties like Cabernet Franc, Merlot and Cabernet Sauvignon (as is also common in neighboring Friuli), and a host of fascinating white varieties like Pinela, Pinot Gris, Zelen, Klarnica, Vitovska and Rebula.

### VINEYARDS

The Batič family owns 19 hectares of vineyards in three villages (Šempas, Vogrsko, and Vitovlje) ranging from 60 meters up to 1495 meters above sea level. Incredible high vine density forces roots to dig up to 15 meters straight down in order to reach nutrients and water. The Vipavska Dolina also has a famed reputation for creating powerful thermal conditions due to the convergence of Alpine and Adriatic influences. Winds up to 10 meters/second keep rot and a host of other vine diseases at bay. In the higher altitude vineyards (1,300+ feet) no chemicals of any kind have ever been sprayed. In other locations where conditions would otherwise demand chemical application, Batič is instead the first winery in Europe to harness the power of fire and air with PCS (Physics-based Cropping System). Rather than attacking vine disease and pests with pesticides and herbicides, PCS blows air at 150 km/h and at a temperature of 75 degrees among the vines. Pollination, natural funghi and a resilient canopy result leaving the vines with a strengthened natural immunity. Rather than fighting nature, they are mimicking what they already know nature does best.

### WINE MAKING

According to Miha, "You have to think and work like the nature. If you look at the forest for example, the forest is never just acacia or oak - always a symbiosis of thousands of different plants and animals." Establishing this symbiotic relationship in the vineyards and in the cellar is the signature of the Batič estate - emulating and getting closer to nature.



Highly selective hand harvesting, extended maceration (particularly native white grape varieties), fermenting in open topped Slovenian wooden vats without temperature control, and only using indigenous yeast are the major means to this end. All wines are bottled un-fined, often unfiltered, and in some cases bottled without additional sulfur (SO2). Lunar cycles and seasons are strictly observed and determine releases and bottling dates.

### NOTES & PAIRINGS

Angel is not only the name of Miha's son, it's the first place on the estate where the Mediterranean and the alpine climates meet. This hot and cold collision creates intense wind all year long keeping pests and rot at bay. So much so that the entire vineyard has never been sprayed with sulfites. The vineyard is also surrounded by old growth forests that act like a filter purifying the air while adding to the incredible natural biodiversity. Blending to a house style, 9 grapes spanning 3 vintages go into each barrel of Angel. Slow to open, but given the chance, this is one the most reflective wines of people and place in our portfolio.

### ANALYTICS & PRONUNCIATION

PRODUCER: Batič (Baht-itch)

APPELLATION: Vipava Dolina (Vipava Valley)

VINTAGE: 2010

GRAPE COMPOSITION: Pinela, Rebula, Zelen, Sauvignon, Chardonnay, Pinot Gris, Klarnica, Friulano and Vitovska

CLIMATE: Mediterranean and Alpine

SOILS: Marl

MACERATION & AGING: Maceration in large Slovenian oak vats, aging 24 Months in Slovenian Oak Barrel



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Blue Danube Wine Company  
PO Box 1011 | Los Altos, California 94023 | USA  
[www.bluedanubewine.com](http://www.bluedanubewine.com)

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