

# 2015 Batič Rosé

## Vipava Valley, 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.

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Blue Danube Wine Company  
PO Box 1011 | Los Altos, California 94023 | USA  
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All wines are bottled un-fined, often unfiltered, and in some cases bottled without additional sulfur (SO<sub>2</sub>). Lunar cycles and seasons are strictly observed and determine releases and bottling dates.

### NOTES & PAIRINGS

Sourced from the marl and clay rich soils of the Vogrsko and Brajda vineyards, this Rosé was gently crushed and left to spontaneously ferment in stainless steel. Geared toward freshness, expect a slight effervescence of fine bubbles. Wild red fruit, herbal notes, and a kiss of residual sugar balanced by plenty of acidity create a richer than expected mouth feel. Miha Batič loves to pair it with scallops served in their own shell with butter, herbs and tomatoes. Raw dishes like carpaccio and tartare almost make this a substitute for sparkling.

### ANALYTICS & PRONUNCIATION

PRODUCER: Batič (Baht-itch)  
APPELLATION: Vipava Valley (Vipava Valley)  
VINTAGE: 2015  
GRAPE COMPOSITION: 100% Cabernet Sauvignon  
CLIMATE: Mediterranean and Alpine  
SOILS: Marl and clay  
EXPOSURE: Western  
MACERATION & AGING: Spontaneous fermentation in stainless steel  
ALCOHOL: 12.4%  
RESIDUAL SUGAR: 14.6 g/l  
ACIDITY: 4.64 g/l



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