

Keltis 'Zan' 2018

Producer - Miha and Marijan Kelhar

Provenance: Bizeljsko, Slovenia

Farming: organic

Grape(s): 70% skin-macerated Muscat Ottonel rounded out with skin-macerated Riesling and directly pressed Rumeni Plavec, Chardonnay, Pinot Noir

Vineyard(s): Patchwork 30 year old vineyards that wrap the upper part of the hill growing in Ponca - a limestone rich marl with other deposits of sandstone and clay.

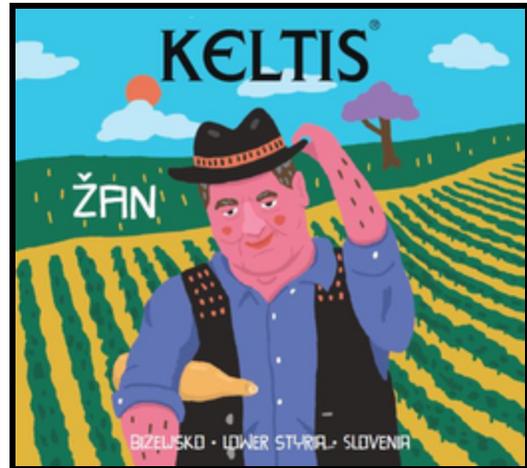
Vintage: 2018 - many of the Keltis wines are labeled as 'NV' because it is the easiest way to get the label approved.

Fermentation/ Aging: All varieties were destemmed and separately fermented. Muscat Ottonel is skin fermented for 4 days and then pressed, Riesling skin fermented for 7 days and the remaining varieties are directly pressed. After fermentation, the base wines were immediately blended into steel for mingled aging.

Fining/ Filtration: none.

Sulfur: none added.

Misc: 'Zan' is the name of Miha's grandfather and it is an evolution of the country wine the family used to make for locals although it is a wildly different product.



The Producer:

Father and son Marijan and Miha Kelhar are custodians of a centuries old family tradition of farming that began in 1776 when their ancestors built the oak wine cellar on the hill of Bizeljsko. Disrupted by communist rule and reborn 30 years ago, they began forays into natural winemaking, organic and biodynamic practices in the aughts when Miha started to take a more active role. Today, the family produces about 20,000 bottles, most of which they sell to the US with the assistance of Zev Rovine's former Yugoslav correspondent and winemaker Kreso Petrekovic. With each passing vintage they continue to experiment: "every year we try something new," Miha says "we are still learning, it's a long process."

The Vineyard:

Like many former communist viticultural areas, collectivization and post-communist redistribution has resulted in a patchwork of holdings rather than a contiguous vineyard. The Keltis family's 4-5 hectares are spread across the face of the hill at the peak of the Bizeljsko appellation in Slovenian Styria on Croatia's border. Vineyards wrap the hill and are designated not by heritage name but by little landmarks: "today we'll pick the

chardonnay next to the old church” and so on. The soils here are the famed Ponca, a dense marl laced through with marine sediments with other deposits of clay, slate and sandstone scattered throughout.

Despite the rainy conditions and the persensity for hail, farming is organic, timed in accordance to lunar cycles and bolstered by their cows’ contribution to organic hummus and biodynamic preparation 500 (cow horn manure). Western winds help to combat disease among the plants.

The Winery:

‘Zan’ is a wine Miha asked for Kreso’s direct aid with; they’d ended up with a muscat bomb that they wanted to even out. Kreso assembled the wine from finished ferments into steel to emulate a ‘cofermented style.’ The wine is predominantly Muscat Ottonel, one of the main varieties planted in Bizeljsko. Destemmed and pressed after 4 days of maceration. The rest of the wine is assembled from 7 day macerated Riesling and directly pressed Rumeni Plavec, Chardonnay and Pinot Noir. When the primary fermentations are finished, the base wines are racked and settled for two weeks before being blended into steel tank for a year of aging. For the first 30 days the tanks are stirred first 2-3 times a day and then progressively less frequently. No fining, filtration or sulfite addition.

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