

Gašper,
Cabernet Franc 2022
Goriška Brda, Slovenia

GASPER
WINE OF SLOVENIA



Grape Varieties	100% Cabernet Franc
Winemaker	Darinko Ribolica
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.9g/L
Acidity	5.1g/L
Wine pH	3.66
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Gašper is located in Goriška Brda, which makes up the two thirds of Collio stretching into Slovenia from Friuli-Venezia Giulia in north-eastern Italy. Goriška Brda has a climate ideally suited to viticulture, with its proximity to both the Adriatic Sea and the Alps providing dry, warm summers with cooling breezes during the crucial ripening period. The Gašper wine estate is a joint venture between a local cooperative and the Čarman family, who have been in the wine and hospitality business for over 50 years. At the helm of the cellar is Darinko Ribolica, a respected oenologist from Goriška Brda. He uses Slovenia's local varieties, deeply rooted in Germanic, Slavic and Roman cultural influences, to create wines in a modern, fresh style.

VINEYARDS

The Gašper vineyards are 50 years old and characterised by 'opoka' marl soil and excellent sun exposure on terraced, hillside rows. There is also the benefit of altitude, ranging from 80-200 metres above sea level, which helps the grapes retain acidity and aromatics. Vines are single Guyot trained and planted at a density of 4,000 to 5,000 per hectare. All picking is done exclusively by hand by cooperative partners, family members and friends, which allows for a careful selection of fruit that enhances the quality of the final wine.

VINTAGE

The 2022 vintage experienced extreme drought and very high temperatures from May to September. Bright and sunny conditions throughout spring created the perfect conditions for bud break and flowering. The summer saw very high temperatures, provoking some water stress in the vineyards. Rainfall in August helped with the final staged of ripening and resulted in good final yields. Warm conditions throughout September facilitated well-balanced sugar levels and acidity prior to harvest.

VINIFICATION

On arrival at the winery, the grapes spent eight days on skins before fermentation in 4,000-litre Slavonian oak casks at 16-20°C. The wine was then matured partly in 350-litre new French oak barrels, partly in Slovenian oak, and partly in stainless steel tanks for 18 months prior to blending and bottling.

TASTING NOTES

This wine has a rich and aromatic nose with perfumed notes of cherries, plum, blackberries, and black pepper. The palate is wonderfully smooth, with great red fruit character, ripe, supple tannins, and a long, consistent finish.

LIBERTY WINES