

Gašper,
Pinot Grigio 2024
Goriška Brda, Slovenia

GASPER
WINE OF SLOVENIA



Grape Varieties	100% Pinot Grigio
Winemaker	Darinko Ribolica
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	4.56g/L
Wine pH	3.36
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 grapes for this wine are sourced from vineyards situated on steep slopes, at altitudes ranging between 80-200 metres above sea level. The vines are between 10 to 25 years old and are trained using the single Guyot method, planted at a density of 4,000 to 5,000 vines per hectare. Soils are mainly marlstone, rich in carbonate minerals. The climate is sub-Mediterranean, meaning that the vineyards experience a mixture of warm sea air mixed with cool Alpine winds, which allows the grapes to ripen at a steady pace.

VINTAGE

The 2024 vintage proved to be one of extraordinary challenge but remarkable quality. With yields 42% below average—marking the smallest harvest in three decades—the growing season tested the estate's resilience at every turn. Hail, heavy rainfall, and frost presented significant obstacles throughout the year, demanding constant vigilance in the vineyard. Yet, from this adversity emerged an exceptional outcome: the grapes that survived displayed outstanding quality and concentration.

VINIFICATION

The grapes were gently pressed in a pneumatic press and fermented in stainless-steel tanks at controlled temperatures of 14° C. No malolactic fermentation was allowed to take place to preserve the freshness and fruit character of the grapes. The wine then remained in stainless steel to mature before bottling and release.

TASTING NOTES

The wine is straw yellow in colour with a subtle shade of pink. The nose is reminiscent of ripe pear, grapefruit, pineapple, melon and cinnamon. Well balanced, this medium-bodied Pinot Grigio has a lovely richness, with a silky finish and citrus aromas.

LIBERTY WINES