

Gašper,
Chardonnay/Rebula 2024
Goriška Brda, Slovenia

GASPER
WINE OF SLOVENIA



Grape Varieties **55% Chardonnay**
45% Rebula

Winemaker **Darinko Ribolica**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **1.9g/L**

Acidity **5.22g/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 Gašper vineyards are between 11 and 31 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 carried out 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 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 pressed using a pneumatic press and each variety was fermented separately in stainless steel tanks at a controlled temperature of 14°C. Following blending, the wine was matured in stainless steel tanks. In order to retain freshness and acidity, the wine did not undergo malolactic fermentation.

TASTING NOTES

This white wine is light straw in colour, the fresh and fruity nose displaying hints of green apple, pear, peach and citrus. The palate is crisp and rounded with a silky texture.

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