



METLIKA

WINERY

Seal of tradition

BELA KRAJINA - SLOVENIA

THE METLIKA WINERY

SINCE 1909

The first Agricultural Consortium in Metlika was established over a hundred years ago on 14th November 1909.

There are about 350 hectares of vineyards in White Carniola that can be found mostly on the sunny slopes of the Gorjanci Hills, which extend to elevations of 200-350 metres above sea level. The Metlika Agricultural Consortium owns 65 acres of vineyards which are spread around the picturesque St. Anne's church and which occupy ideal sites

on the Vinomer hillsides and Vidošiči slopes. The Metlika Winery buys grapes from its partners and co-op members for its own needs.

Today The Metlika Winery represents one of the most important pillars of the Metlika Agricultural Consortium, producing annually around 750,000 litres of wine, and it has a capacity to produce 3.4 million litres. It is an enormous 108-foot long tunnel-shaped wine cellar that has been built entirely underground, with a constant temperature of between 12 and 13 °C. The year 1968 was particularly important for the development of viticulture in the White Carniola region since in this year a new brand was introduced, namely



“Metliška črnina” (Metlika Red Wine). The winery thus became known as the “cradle” of “Metliška črnina”. The first high quality wine, Blue Franconian, was produced by the winery as early as 1979. Metlika extended the limits of Slovenian wines in 1981 when it produced Slovenia’s first Rosé wine made from Black Velvet grapes. An even greater achievement was reached in 1986 when, under the leadership of Dr. Julij Nemanič, The Metlika Winery became the first winery in the former Yugoslavia to produce ice wine which represented an important milestone in the development of viticulture for the country. The winery produced the first Blue Franconian barrique wine in 1997, and soon after, in 1999, dried-grape wine entered the market. The year 2000 represents another landmark year for the winery as it produced its first sparkling wine, Metliška penina Sparkling Wine, whose production is based on the method used in traditional Champagne production. The year 2008 was also of vital importance since the winery officially obtained traditional name recognition (PTP) for two of its brands: Metliška črnina and Belokranjec.

The proud display of many medals and awards adorning the walls of our winery prove that this is a wine cellar with a great history. There is an immense enthusiasm for the production of quality wines, and all this embodies the success of The Metlika Winery.

THE METLIKA WINERY VISION:

The Metlika Winery aims to be among the top Slovenian and European producers of high quality wines due to its distinct identity and recognizable brands which reflect not only our knowledge and commitment, but also our employees’ willingness to get the best out of what modern technology can provide in production, along with extraordinary natural resources and a century-long tradition in wine cultivation. In this way the winery will put us on the map and the name of our region will become well known around the world.



PTP wine

WITH TRADITIONALLY ACCEPTED NOMENCLATURE



METLIŠKA ČRNINA

PTP



Metliška črnina PTP wine (with traditionally accepted nomenclature) is a wonderful red wine which brings together typical traditions and features of the White Carniola area, together with chosen grape varieties. The combination of various types of grapes, such as Franconian Blue, Black Velvet, Portugais, and St. Laurent showcase Metliška črnina PTP as being a superior quality red wine. Since it is a dry wine we suggest drinking it as an accompaniment to food. It can be paired beautifully with grilled meat and fish dishes, and particularly with game meat. It should be served at room temperature, between 13 and 15 °C.

BELOKRANJEC

PTP

Belokranjec PTP, another wine with traditionally accepted nomenclature, is a type of wine cultivated from high-quality white grapes. Belokranjec PTP is mainly based on grape varieties such as Riesling Italico and Kraljevina (our native grape variety), complemented by Pinot Blanc, Chardonnay, Sauvignon Blanc, Yellow Muscat, Green Sylvaner, and Rhein Riesling. It is excellent when accompanying white meat and fish and is also a perfect partner with cold appetizers or vegetarian dishes. It is best served at a temperature of between 10 and 12 °C.

QUALITY wine

YOUNG WINE & ROSÉ



PORTUGIESER NOIR

This is special red wine made from a special grape variety. What makes it unique is the process of production, having a very quick maturation from must to wine. This wine is ready to be bottled as early as one month after harvest. Owing to its pleasant fruity aroma and soft sweet full flavour, the Portugieser Noir is considered by many experts to be one of the best young red wines available in the market place today. Due to its quick maturation, it should be served at an optimal temperature of between 12 and 14 °C.

ROSÉ

The Metlika Winery is famously known for the very first Slovenian Rosé wine, made in 1981 using the grape variety called Black Velvet. However, today we produce our famous Rosé wine from Blue Franconian grapes. Rosé wine has been cultivated as a red wine, but produced by means of white wine production technology, which gives the Rosé wine its special character. These characters are soft and silky on the palate, producing a harmony of flavours with a berry-like aroma, and giving the typical pink colour. Thanks to its brightness and freshness, our semi-dry Rosé should be served during hot summer days and is particularly good served as an aperitif. It is very important that Rosé is served when chilled, between 8 and 9 °C.

HIGH QUALITY wine

RED WINE

PRESTIGIOUS BLUE
FRANCONIAN

The Blue Franconian is the best one among the reds in White Carniola. The high quality of this wine is obtained by a careful selection of grapes during harvest and a highly reliable wine making technological process. The flavour of this wine is enriched by twelve months aging in new barrique barrels made of French oak, which have a capacity of 225 litres. Given its long maturation in barrels and then in bottles, it is very important to serve it at the right temperature, which is between 16 and 18 °C.



FRANCONIAN BLUE

The highest quality of Blue Franconian red wine is guaranteed above all by firstly selecting a suitable location for growing the grapes, then careful grape selection during harvest, and finally a carefully followed wine processing technological procedure. It is important that wine maturation is carried out in big oak barrels for at least one year. In this way, the natural characteristics of the product can be maintained thus enriching the quality of the final wine. This top-quality Blue Franconian should be served near room temperature, between 16 and 18 °C.



HIGH QUALITY wine

WHITE WINE



MUSCAT YELLOW



Yellow Muscat is a highly aromatic and maybe the oldest known grape variety which comes originally from Asia, yet it has found itself a new home in White Carniola. On the hilly slopes of White Carniola the grapes of Muscat Yellow are able to maintain the traditional rich and smooth Muscat flavour with its pleasant fragrance, epitomizing the essence of this special wine. Due to the higher residuals of sugar, Muscat Yellow is the most popular wine among sweet wine lovers. It is therefore a perfect match for various desserts. It should be served cold, at an optimal temperature between 11 and 13 °C.

SAUVIGNON BLANC



Our variety of Sauvignon Blanc is also called Sylvaner Muscat. As the name itself suggests it has the characteristics of Muscat grape varieties. The rich aroma of Sauvignon Blanc is strong, but at the same time also quite diverse. Enjoying the unique taste of Sauvignon Blanc from White Carniola is such a rare opportunity, so let yourself be pleasantly surprised and enjoy its dry and slightly grassy flavour. Dry Sauvignon Blanc goes well with poultry, fish dishes, and vegetarian food. Like all dry wines, Sauvignon Blanc should be served chilled at a temperature between 10 -12 °C.

HIGH QUALITY & QUALITY wine

WHITE WINE



CHARDONNAY

Chardonnay is a high quality white wine which has also found its place in White Carniola. Mild climate conditions and a careful selection of grapes are the ideal basis for this quality wine. Our Chardonnay is the only white wine which is aged in wooden oak barrels, and this results in a dry, slightly woody finish. The distinguished characteristics of this wine are reflected in its aroma as well as flavour. Its rich, smooth, and dry flavour make it a perfect accompaniment to many dishes, especially white meat and sea food. It should be served at a temperature between 10 and 12 °C.

MÖTTLING

This special semi-dry white cuvée was named after the town of Metlika, which was originally called Mötting. It consists of four grape varieties: Sauvignon Blanc, Muscat Yellow, Riesling Italico and Kraljevina (our native grape variety). The wine is a beautiful yellow with a typical greenish tinge. It has a pleasant fruity bouquet reminiscent of apples, pears, and peaches, whilst maintaining a full harmonious flavour, rounded off with a few grams of residual sugar. White Mötting perfectly pairs with poultry, veal and fish dishes. It also works well with grilled vegetables and fresh cheeses. This wine is best served at a temperature of between 10 and 12 °C.

SPARKLING wine

CLASSIC METHOD



METLIŠKA PENINA



VERY DRY, SEMI-DRY

Metliška penina is a sparkling wine produced with the traditional method of secondary bottle fermentation. The cuvee is made from Chardonnay and Pinot Blanc grapes. There is a perfect harmony between aroma and flavour. You can choose between dry or semi-dry Metliška penina variants.

ROSE

Metliška penina is a sparkling semi-dry wine containing a perfect balance of Blue Franconian and Blue Pinot grape varieties, which guarantees a pleasant aroma nad rich flavour.

ČRNA BELOKRANJKA

Črna Belokranjka is a red dry sparkling wine with a lovely, fruity bouquet reflecting our special cuvee Metliška črnina PTP.

MUŠKATNA

This semi-dry sparkling wine made from Yellow Muscat is a perfect choice for those who like sweeter, aromatic, trendy sparkling wines.

Sparkling wine should be cooled and served at a temperature between 6 and 8°C.

PREDICATE wine

LATE HARVEST. SELECTION & GRAPE SELECTION

LATE HARVEST

*When it comes to late harvest wines, it is very important that the grapes are left to ripen for a long time in order to obtain grapes with high sugar content and the so-called noble rot (*Botrytis cinerea*). The main feature of late harvest wines is a remarkable balance between the quantity of alcohol, acids, and unfermented sugar residues. The richness of the taste and flavour match perfectly with the characteristics of well-matured grapes and the so-called noble rot.*

SELECTION

*The term "selection" already indicates that during a harvest we choose (select) only the best grapes. These selected grapes are picked very late, that is 40-50 days after a normal harvest. Individual bunches of grapes are collected or selected, so that only the most mature bunches and the ones having a lot of noble rot (*Botrytis cinerea*) are left. The character of grape varieties is less pronounced because of the peculiarities of these Kolednik wines, which is a consequence of their long maturation, thus giving a complete balance between fragrance and flavour.*

GRAPE SELECTION

Only in extremely beautiful autumn, only grapes are picked on overripe grapes. The high level of sugar, the overripe of grape berries and the presence of noble rot make it an argument and guarantee for an extremely harmonious and full wine. The aroma of honey and roasted grapes and the sweet taste of overripe grapes are the basic characteristics of the grape selection.



PREDICATE wine

ICE & DRY GRAPE SELECTION WINE



ICE WINE

If you wait long enough to harvest, the grapes freeze and ice wine can be produced. To ensure that the water inside the grapes is frozen enough, the grapes must be kept for at least three days at a morning temperature lower than -7°C , with the daytime temperature not rising above 0°C . A natural concentrate of must is obtained from these frozen grapes, from which, as a result of fermentation, we get the ice wine. The Metlika Winery was the first in former Yugoslavia to produce ice wine, in 1986. This delightful fresh wine is best served at a temperature of between 10 to 12°C .



DRY GRAPE SELECTION

Only in some rare wine cellars is it possible to produce wines from dry grapes. The grapes must ripen long enough to start drying up. Due to water evaporation, the grapes lose their shape and weight, while the concentration of sugar increases. Therefore the typical feature of this wine is a very high sugar content with a delectable smell of mature and sunburnt grapes rounded off with a rich harmonious taste of honey. It is very important that dry-grape-selection wine is served at the right temperature, between 10 to 12°C .



LINE 1909

THE PRESTIGE LINE

CHARDONNAY PRESTIGE

Chardonnay Prestige is the first to start the story of the top wines of the line 1909. It is made from selected grape berries from the best sun-soaked location in Vidosici. The one-year ripening on the lees in the new barrel barrels gives it extraordinary elegance.

The smell is complex, medium-emphasized, with mature sensations in the foreground, and is also found in honey, butter, slightly after roasting. It is dry in the mouth, the acids are subdued, the body is strong, with a nice fruity taste in the mouth.

The aroma is enriched with notes of hazelnut and bread crust. The taste is rich, creamy with a long departure. The wine complements fish dishes, pasta and ripened cheeses perfectly. Serve it cooled at 10 to 12 ° C.



AROMATIZED wine

POET COLLECTION



POET ROMANTIC

Based on our Blue Franconian wine, this sweet red dessert wine is prepared with a secret house recipe where we add natural fruit flavours, sweetened grape must and a hint of our aged brandy. Its colour is ruby red, and the smell is reminiscent of ripe red fruit. The rich flavour of Poet Romantic wine can fascinate us with its softness together with a pleasant fruitiness. This special wine is a good match for milk-based desserts or desserts using forest fruits, plums and strawberries.

Finally, it can be served as a digestif at the end of a pleasant lunch or dinner. It is best served at a temperature of around 10 °C.

AGED brandy

MATHIA DE LUCA



MATHIA DE LUCA



Our aged brandy Mathia de Luca was named after a famous citizen and legendary wine merchant from Metlika who lived during the middle of the 16th century.

The elegance and refinement of this great wine distillate can be assigned to quality wine from selected grapes, distillation in column stills, and 5 years of aging in small 225 litre barrique barrels made from French oak, which add to the distinct flavour. Its premium quality and unique character are defined by its long spicy finish and a wonderful blend of aromas and flavours which remind us of apricots, dry figs, plums, ripened tropical fruits, raisins, vanilla, and toffee. Mathia de Luca aged brandy is best served in tulip crystal glasses at a room temperature.

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METLIŠKE
ČRNINE PTP

Since 1968





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