



Vinska karta
Wine list



MAJ/MAY 2025

Slovenska vina

Slovenian Wines

Preplet narave, tradicije in raznolikosti

Slovenija je dežela vinorodnih zgodb. Njena vina prihajajo iz treh vinorodnih dežel – Podravje, Posavje in Primorska – ki se raztezajo preko devetih vinorodnih okolišev. Vsaka od teh pokrajin ima svoj značaj, svoje podnebje, svojo prst in svoj način pridelave, kar daje vinom poseben pečat.

Vinogradi se razprostirajo v središču evropskega vinogradniškega pasu, v družbi znamenitih vinorodnih območij, kot je Burgundija. Ugodne lege, pestrost tal in vpliv sredozemskega, alpskega ter panonskega podnebja omogočajo, da v slovenskih vinogradih uspeva kar 52 različnih vrst trte.

Ta raznolikost se odraža v pestri paleti okusov – od svežih, lahkotnih belih vin, do bogatih rdečih sort in posebnosti, kot so macerirana oranžna vina ali penine. Vsaka regija piše svojo vinsko zgodbo – s spoštovanjem do narave, z znanjem, ki se prenaša iz generacije v generacijo, in z željo ponuditi nekaj res pristnega.

Ko okušate slovensko vino, okušate kraj, iz katerega prihaja – sonce na gričih, veter med trtami in delo pridnih rok.

A Harmony of Nature, Tradition, and Diversity

Slovenia is a land of wine stories. Its wines come from three distinct wine-growing regions – Podravje, Posavje, and Primorska – which are further divided into nine unique districts. Each of these areas has its own character, shaped by its climate, soil, and winemaking traditions, giving the wines a distinct identity.

The vineyards lie in the heart of the European wine belt, sharing the same favorable latitude as Burgundy in France. Thanks to this ideal location, combined with a mix of Mediterranean, Alpine, and Pannonian influences, over 52 grape varieties thrive in Slovenia's vineyards.

This natural diversity is reflected in the range of wines produced – from fresh, light white wines to full-bodied reds, along with unique styles such as skin-contact orange wines and sparkling wines. Each region tells its own story, shaped by respect for nature, generations of knowledge, and a passion for authenticity.

When you taste Slovenian wine, you taste the place it comes from – the sun-soaked hills, the breeze among the vines, and the care of the hands that made it.



Vsa vina v ponudbi vsebujejo alergen žveplov dioksid in sulfid.

All wines in offer contain allergen sulphur dioxide.

Peneča vina

Sparkling wines

Dolenjska - Posavje

BRUT, Frelih 0,375L

suho/brut



6,00€



19,90€

100% Žametna črnina – blanc de noir, klasična metoda. Lepa pestra cvetica, višjih kislin, kvasna nota v ozadju. Kombinacija sadnih not limone in jabolk. Z dolgim zaključkom. Priporočamo kot aperitiv, z lahkimi predjedmi in z belim mesom.

100% local grape »Žametna črnina« - blanc de noir, methode cap classique. High acidity. Fruit aromas, lemon and apple. With long aftertaste. Best as aperitif, with light appetizers and white meat.

Primorska - Kras

DP BRUT ŠIPON Dveri-pax 0,75L

popolnoma suho/brut natur



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35,00€

100% Šipon – klasična metoda. Barva nežna zlatorumena, cvetica rahla po belem cvetju in sadju. V ustih zelo suha, srednjega telesa, z lepim penjenjem, deluje živahno in mladostno. Priporočamo kot aperitiv, z dimljeno postrvjo in belo ribo.

100% Šipon – methode cap classique. Gentle golden yellow colour, light aromas of white flowers and fresh fruit. It is very dry in mouth, medium body, beautiful foaming, youthful and lively. Best as aperitif, with smoked trout and white fish.



Bela vina Whites



Primorska - Vipava



MALVAZIJA, Cigoj
suho/dry



4,30€



29,00€

Barva nežno zlatorumena, note marelic in belega cvetja. Kislina ga lepo privzdigne, ogljikov dioksid pa doda svežino.

Priporočamo k belemu mesu in ribjim jedem.

Gentle golden yellow colour, aromas of apricots and white flowers. It's fresh, acidic and light. Best with fish and white meat.



REBULA, Jakončič
suho/dry



4,40€



30,00€

Intenzivno rumena barva, v ustih suho s primerno kislino. Vino je harmonično, srednje močnega karakterja s srednje dolgim pookusom. Priporočamo kot aperitiv in k solatam.

Intense yellow colour. Its dry in the mouth and contains appropriate acidity. The wine is harmonious, of a medium-strong character with medium-long after taste. Best as aperitif and with salads.



RENSKI RIZLING, Verus
suho/dry



4,30€



29,00€

Grozdje je bilo pridelano na legah Jeruzalem, Kog, Strezetina in Ivanjkovci. Vino je sveže in ima prijeten mladosten karakter. Arome se lepo razvijajo in trajajo, zaznati je limeto, belo breskev in baziliko. Kislina je živahna in uravnotežena.

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Štajerska - Podravje
SAUVIGNON, Dveri – pax
suho/dry



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29,00€

Barva nežno limonasta. Zeliščne in sadne note, predvsem pokošena trava in mango. Intenzivne arome z dolgim zaključkom. Priporočamo s poletnimi solatami in zelenjavo.

A delicate lemon yellow colour. Aromas of herbs and fruit, especially hay and mango. Intense aromas with long aftertaste. Best with summer salads and vegetables.

Primorska - Vipava

ZELEN, Bizjak

suho/dry



4,40€



30,00€

Avtohtona vipavska vrsta. Globoko rumene barve, svež, na vonju seno, suha mediteranska zelišča, tudi marelica. V ustih prijetno sladko kislo, srednjega telesa z dolgim pookusom. Priporočamo z lažjimi ribjimi jedmi in z testeninami.

Indigenous Vipava variety. Deep yellow colour, fresh, on the smell hay, dry mediterranean herbs, including apricots. In the mouth, pleasantly sweet and sour, medium body with a long aftertaste. Best with light fish dishes and pasta.

Primorska – Goriška Brda

SIVI PINOT (eco), Erzetič

suho/dry



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35,00€

Hladna maceracija, globoko čebulne barve. Bogatega in krepkega okusa z obiljem zrelih sadnih not. Prijetne kisline, zelo mineralno. Priporočamo k svežim solatnim krožnikom in k belemu mesu.

100% Pinot gris. Deep onion colour. Wine shows a rich body with ripe fruit notes, pleasant acidity and pronounced minerality that leaves a charming salty aftertaste. Best with fresh salad plates and white meat.

Primorska – Kras

Vincent Orange Renčel

suho/dry



6,00€



40,00€

Cuvee (30% malvazija, 30% chardonnay, 30% sauvignon, 10% vitovska grganja). Biodinamično vino. Macerirano 10 dni s spontano fermentacijo, ob nekontrolirani temperaturi. Vino je zrelo dve leti v rabljenih 225l sodovih, na drobnih usedlinah. Polnjeno brez filtracije. Je globoke rumene jantarne barve, cvetlica je zrela, prevladujejo balzamične, medene, tudi cvetne note. V ustih suho, oljnato, toplo, prijetnih kislin in z dolgim pookusom. Priporočamo z svinjino, teletino in s tartufi.

Biodynamic production. Macerated 10 days by spontaneous fermentation at an uncontrolled temperature. Matured for 24 months in used 225l barrels, on fine lees. Bottled without filtration. Deep golden amber colour. The bouquet is ripe, with balsamic, honeyed and floral notes. In mouth dry, oily, warm, with pleasant acids with long aftertaste. Best with pork, veal and truffles.

Primorska, Slovenska Istra

BELO (eco orange wine), Gordia

suho/dry



6,90€



40,00€

Cuvee (Malvazija, sauvignon, sivi pinot). 120 dni macerirano. Zori 18 mesecev v rabljenih hrastovih sodovih. Barva jantarna. Vino je sadno, prevladuje okus breskve in marelice, prijetne kisline in umirjeni tanini.

Cuvee (Malvasia, Sauvignon, Pinot Gris). Macerated for 120 days and aged 18 months in used oak barrels. Fruity wine with peach and apricot notes. Pleasant acidity and silky tannins.



Dolenjska, Posavje



RUMENI MUŠKAT, Šturm
polsladko/semi sweet



4,40€



30,00€

Grozdje je ob trgatvi zrelo, sladko, sočno in aromatično. Vrenje poteka na nižjih temperaturah, da se ohrani intenzivna, čista sortna cvetica, ki spominja na muškatno grozdje in sladke začimbe. Vino je polsladko, polnega telesa, okroglo, z oljnato teksturo in dolgim pookusom. Priporočamo k sladicami ali kot samostojno vino.

100% Yellow Muscat. Wine is semi sweet, full bodied, round, unctuous with long aftertaste. Best with sweets.

*Wine is bottled
poetry.*



Rose vina

Rosé

Primorska - Vipava



ROSE (bio), Batič
polsuho/semi dry

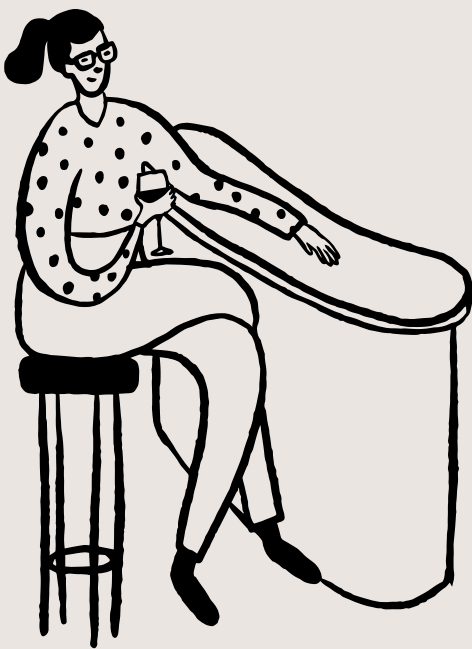
5,50€

35,00€

Rdeči cuvee (97% Cabernet sauvignon, 3% Cabernet franc). Barva je nežna lososova, meglica v kozarcu pove, da vsebuje kanček ogljikovega dioksida in napoveduje svežino. Najprej nas presenetijo čiste sadne arome malin, češenj in gozdnih jagod, v ozadju lahko zaznamo tudi nianse rumenega sadja. V ustih je vino slajše, a harmonično, z lepimi zreliimi kislinami. Za ljubitelje slajših rosejev je tukaj vse na mestu. Priporočamo ga kot aperitiv, k hobotnici, s testenami in k belemu mesu.

Red cuvee (97% Cabernet sauvignon, 3% Cabernet franc). Medium intense salmon colour, fine natural bubbles indicate a sophisticated rose with the desired freshness strongly expressed. Pure fruity aromas of raspberry, cherry and wild strawberry with hints of yellow fruit in the background. Its rich body, fruitiness and the touch of the new moon all contribute to the wine's pleasant harmony. Sophisticated freshness in the long aftertaste. An unforgettable taste, just like first love. Best as aperitif, with octopus, pasta and chicken.

*Life is too short
to drink bad wine.*



Rdeča vina

Reds

Primorska – Goriška Brda



CABERNET SAUVIGNON, Sosolič
suho/dry

4,30€

29,00€



Zorjeno 18 mesecev v rabljenih hrastovih sodovih. Rubinasto rdeče barve. Arome gozdnih sadežev, okus svež, prijetno mehek in piten. Priporočamo k rdečemu mesu in srednje dozorelim sirom.
Matured for 18 months in used oak barrels. Wine is ruby colour. Aromas of berries, fresh flavor, pleasant and drinkable. Best with red meat and semi-firm cheese.

Primorska - Goriška Brda



CABERNET FRANC, Ščurek
suho/dry

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30,00€



Vino je 10 mesecev zrelo v rabljenih hrastovih sodovih. Je rubinasto rdeče barve z rahlimi škrlatnimi odtenki. Vonjave po rdečem sadju, podrastju. Sveže in polno z lepim pookusom. Priporočamo ga k siru in svinjini.
Matured for 10 months in used oak barrels. Wine is ruby colour with scarlet shades. Red fruit aromas, fresh, full and beautiful aftertaste. Best with cheese and pork.

Primorska - Goriška Brda



MERLOT BAGUERI, Klet Brda
suho/dry

5,00€

33,00€



Temno rubinaste barve. Aroma po črnemu ribezu, slivovi marmeladi, kakavu, čokoladi in meti. Okus je mehak, značilen priokus temne čokolade. Močna struktura s prijetno svežino. Zorjeno 24 mesecev v ameriških in francoskih barrique sodčkih. Priporočamo k divjačini, rdečemu mesu in ovčjemu siru. Dark ruby colour.
Aromas of blackcurrant, plum jam, cocoa, chocolate and peppermint. Soft flavor, characteristic dark chocolate aftertaste. Strong structure with pleasant freshness. Matured for 24 months in american and french barrique barrels. Best with venison, red meat and sheep's milk cheese.

Primorska - Goriška Brda



MODRI PINOT, Prinčič
suho/dry

4,80€

31,00€



Vino je rubinasto rdeče z odsevi opečnate barve. Čutiti je zrelo sadje s prijetnimi tanini, vino je polnega telesa z dolgim in toplim zaključkom, spominja na gozdne sadeže, suhe slive in češnje. Priporočamo k hladnim in toplim predjedem in k mesu.
100% Pinot Noir. The wine is ruby red with reflections of brick colour. It feels ripe fruit with pleasant tannins, the wine is full-bodied with a long and warm finish, which reminds of forrest fruit, dried plums and cherries. Best with cold and warm appetizers and with meat.

Štajerska - Podravje

MODRA FRANKINJA, Dveri-pax suho/dry



5,50€



35,00€

Zorjeno 24 mesecev v novih in rabljenih barrique sodčkih. Barva je globoka, rubinasta. Cvetica je poudarjena, pestra. Zaznamo sveže, primerne note po rdečih sadežih, ter note črnega popra, ki se prepletajo z dramatičnimi notami temno rdečih sadežev. V ustih je suho, z živahnimi kislinami, toplo, tanini so popolnoma zreli, okus v ustih je raznolik. Priporočamo k mesnim jedem.

Blue franconian is indigenous Slovenian grape. Matured 24 months in a new and used 225l barrique barrels. Deep ruby colour. The nose is pronounced matured, fine and layered. There is plenty of black and red fruits, and black pepper notes. Dry on the palate, full bodied and with ripe moderate acidities, fully ripe, soft tannins and a very smooth texture. Best with meat.

Primorska - Goriška Brda

MIHAEL RDEČE Kmetija Prinčič suho/dry



5,50€



35,00€

Čuvée (33% Merlot, 33% Cabernet sauvignon, 33% Modri pinot). Vsaka sorta posebej zori vsaj 24 mesecev v hrastovih 500l sodovih. Rubinaste barve. Suho, srednjega telesa, zmernih kiselin in z lepo mero zrelih taninov. Priporočamo k divjačini in mesom z žara.

Each blend was macerated separately and matured for 24 months in 500l oak barrels. Ruby colour. Dry, medium bodied, moderate acids and pleasant measure of ripe tannins. Best with venison and grilled meat.

Primorska – Goriška Brda

PAVO RDEČE Kristančič suho/dry



6,00€



38,00€

Čuvée (70% Merlot, 30% Cabernet sauvignon). Vino je rubinasto rdeče barve. Vonj je izrazito saden, po črnem ribezu in jagodičevju in se prepleta z vonjem plemenitega hrasta, v katerem je vino zorelo. V ustih je pikantno, tanini so močni, alkohol je precej zaznaven. Pookus je dolg in saden. Priporočamo k divjačini, mesu z žara in staranim sirom.

The wine is a dark ruby colour with violet shades. The bouquet is intense, elegante and fruity (blackcurrant, chocolate, paper and oak). Fully-body wine, intense and bold, but not hot and robust. A tasty wine, rich in fruity tastes with a sweet tannin structure that leaves a long aftertaste. Best with venison, grilled meat and matured cheese.



Primorska – Slovenska Istra



RDEČE (eko), Gordia



suho/dry



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45,00€

Vino z ekološkim certifikatom. Zorjeno 36 mesecev v hrastovih sodovih (80%) in amforah (20%). Stekleniči se brez filtracije. Vino je temno rdeče barve. Cvetica spominja na fige, suhe slive in temno čokolado. V ustih suho, zelo bogato vendar z lepo zrelimi tanini. Priporočamo k rdečemu mesu in divjačini.

Certified organic. Matured for 36 months in oak barrels (80%) and amforas (20%). Bottled without filtration. Deep dark red colour. The bouquet reminds of figs, dried plums and dark chocolate. In mouth dry and very rich with ripe tannins. Best with red meat & venison.

Hišno odprto vino House wine

Primorska - Goriška Brda
CUVEE (Cabernet Sauvignon,
Merlot), Jangus
suho/dry



3,30€



21,00€

Primorska - Goriška Brda
CHARDONNAY, Sosolič
suho/dry



3,00€



19,00€

*Trust me,
you can dance.
Sincerely yours, Wine*



„Vino ni le pijača. Je potovanje skozi čas, kraj in kulturo.“

“Wine is not just a drink. It is a journey through time, place, and culture.”

V SODELOVANJU Z

