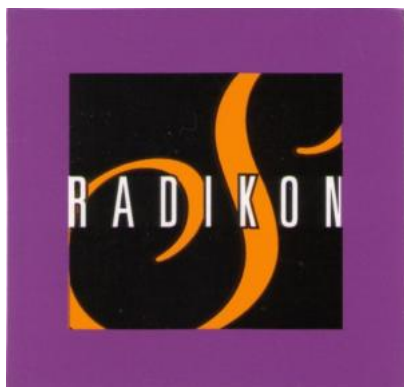


Radikon

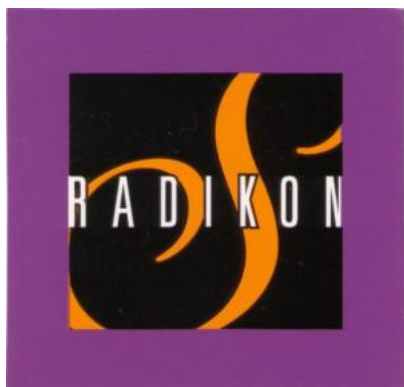
Wines



Radikon "S" Slatnik

Grapes: 80% Chardonnay, 20% Tocai

Vinification: 3 weeks of skin maceration. Aged in barrel one year, then bottled and released.



Radikon "S" Pinot Grigio

Vinification: 2 weeks of skin maceration. Aged in barrel one year, then bottled and released.

Radikon Wines:

All whites are vinified the same way. After destemming, the grapes are put in oak vats, where they macerate on the skins without temperature control. Maceration continues until the sugars are exhausted (typically more than 30 days). The juice is then racked and left on the lees in 25 to 35 hl casks for about 36 months. Additional rackings occur if necessary.



"Jakot"
Grape: Tokaj



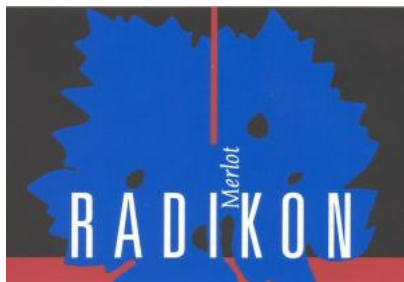
"Oslavje"
Grapes: 30% Pinot Grigio, 40% Chardonnay, 30% Sauvignon Blanc



"Ribolla Gialla"
Grape: Ribolla Gialla



"Riserva"



"Merlot"