



DORCHA BISTRICA

SKU: SLIVDB1L

A vibrant blend of Welschriesling (60%), Silvaner (20%), and Sauvignon Blanc (20%), Bistrica is a true reflection of Ritoznoj's hillside terroir and village winemaking heritage. Grown on marl-rich soils with southern exposure at 360 meters, the vineyards thrive in a continental climate, where hot, dry summers and snowy winters shape the grapes' character.

Farmed sustainably without herbicides or irrigation, each varietal is vinified with care—Silvaner undergoes skin fermentation in open-top fermenters for 16 days, while Welschriesling and Sauvignon ferment spontaneously in stainless steel. The final blend is aged 65% in inox and 35% in neutral oak for eight months, preserving freshness while adding subtle complexity.

