



Sanctum

Sanctum je butična vinska klet iz Loč na Štajerskem, kjer pridelujemo vina v burgundskem slogu. Naši vinogradi ležijo na zgodovinskih gričevnatih legah nad Ločami, kjer so že v 12. stoletju kartuzijanski menihi prepoznali izjemen terroir – lapornata tla, zmerno podnebje in idealne pogoje za vrhunske sorte. To dediščino nadaljujemo z gojenjem klasičnih sort grozdja, kot so modri pinot, chardonnay in modra frankinja. Posebnost naše vinske kleti je syrah, ki na naših legah lepo uspeva predvsem zaradi zmernejšega podnebja. Grozdje obiramo ročno, vsako parcelo vinificiramo posebej, vina fermentirajo spontano z avtohtonimi kvasovkami ter zorijo v francoskih barikah in slavonskem hrastu.

Ime Sanctum pomeni »nekaj skritega in svetega«. Naš cilj je ustvarjati elegantna, harmonična in mineralna vina, ki z natančnostjo ter spoštovanjem narave izražajo edinstven značaj štajerskega terroirja. Vina Sanctum so polna, bogata in večplastna, hkrati pa sočna, pitna in mikavna – navdušujejo z ravnovesjem, fineso ter značilno mehko, ki jim daje prefinjeno celovitost.



Sanctum is a boutique winery located in Loče, Slovenian Styria, where we craft wines in the Burgundian style. Our vineyards are situated on historic hillside sites above Loče, where the Carthusian monks recognized the exceptional terroir as early as the 12th century. The region boasts marl soils, a moderate climate, and ideal conditions for noble grape varieties. We honor this heritage by cultivating classic varieties such as Pinot Noir, Chardonnay, and Blaufränkisch. A distinctive feature of our winery is Syrah, which flourishes in our cooler, balanced climate. All grapes are hand-harvested, with each parcel vinified separately. The wines undergo spontaneous fermentation with indigenous yeasts and age in French barriques and Slavonian oak.

The name Sanctum means “something hidden and sacred.” Our goal is to create elegant, harmonious, and mineral-driven wines that express the unique character of the Styrian terroir with precision and respect for nature. Sanctum wines are full, layered, and profound, yet they remain vibrant, juicy, and irresistibly drinkable. They are defined by balance, finesse, and a refined softness that contributes to their distinctive completeness.



**Naravi prijazni,
lastni vinogradi,
večinoma lapor**

*Nature-friendly,
estate-owned vineyards,
predominantly marl*



**Trajnostno
vinogradništvo**

*Sustainable
viticulture*



**Minimalni
posegi v pridelavo
vina**

*Minimal intervention
in winemaking*



**Naravne
kvasovke**

*Native
yeasts*



**Zorenje v francoskem
hrastu – z znanjem in
občutkom**

*Aging in French oak –
with knowledge
and care*



**Prizadevanje
za tehnično
brezhibnost**

*Commitment to
technical
excellence*



**Zgodovinski
kartuzijanski
terroir**

*Historic
Carthusian
terroir*



CHARDONNAY

Sveže in živahno vino – čisto, harmonično in elegantno. Spontana fermentacija z lastnimi kvasovkami v rabljenih 500-litrskih sodih, 10-mesečno zorenje v barikih François Frères. Vino je blede slamnato rumene barve z zlatimi odtenki. V ustih je vino suho, arome belega sadja, kot so jabolka in hruške, prefinjene note masla. Čutijo se zrele-sočne kisline, nežen dotik lesa, s sadno-mineralnim zaključkom.

CHARDONNAY

Fresh and vibrant wine with ripe fruit character and a subtle touch of French oak. Spontaneous fermentation with native yeasts in used 500-liter barrels, followed by 10 months of aging in François Frères barriques. The wine is pale straw yellow with golden hues. On the palate it is dry, with aromas of white fruit such as apples and pears, gentle notes of butter and vanilla. A delicate hint of wood is present, leading to a fruity-mineral finish.



MODRI PINOT

Elegantno, sveže vino z značajem Štajerske. Nefiltrirano, z dušo in strukturo. Spontana fermentacija z naravnimi kvasovkami v odprtih fermentorjih, nato 14-mesečno zorenje v rabljenih sodih François Frères. Vino je nežne češnjeve barve. V nosu češnje, brusnice in kanček začimb. V ustih je elegantno, živahno – s prijetno in zrelo kislino, svilnatimi tanini in čistim, mineralnim zaključkom.

PINOT NOIR

Elegant, fresh and drinkable wine with the character of Styria. Natural, unfiltered, with soul and structure. Spontaneous fermentation with native yeasts in open fermenters, followed by 14 months of aging in used François Frères barrels. The wine is delicate ruby in color. On the nose cherries, cranberries and a hint of spice. On the palate elegant and lively, with pleasant acidity, silky tannins and a clean mineral finish.



BUBAMARA

Zvrst modre frankinje in zweigelta. Spontana fermentacija z lastnimi kvasovkami v ločenih odprtih fermentorjih. Maceracija obeh sort traja od 19 do 24 dni. Vino zori ločeno 14 mesecev v burgundskih lesenih sodih. Po zorenju nastane zvrst. Vino je rubinaste barve. Vino se odpre z aromami zrelih višenj, borovnic in malce črnega popra. Zaokrožen in svež sadni okus, mehki tanini in dolg zaključek.

BUBAMARA

Blend of Blaufränkisch and Zweigelt. Spontaneous fermentation with native yeasts in separate open fermenters. Maceration of both varieties lasts from 19 to 24 days. The wine ages separately for 14 months in Burgundian oak barrels. After aging, the blend is created. The wine is ruby in color. It opens with aromas of ripe sour cherries, blueberries and a touch of black pepper. Rounded and fresh fruit flavor, soft tannins and a long finish.



LEPTIR

Zvrst iz sort chardonnay, beli pinot in sivi pinot. Pridelano z daljšo maceracijo: chardonnay in beli pinot 30 dni, sivi pinot 14 dni – vsak posebej; nato združitev. Vino je blede jantarne barve. Odkrivajo se začimbe in arome suhega cvetja, suhih marelic, belega čaja in citrusov. V ustih je žametno, z nežnimi tanini, zemeljskimi toni in slano-mineralnim zaključkom.

LEPTIR

Blend of Chardonnay, Pinot Blanc and Pinot Gris. Produced with extended maceration: Chardonnay and Pinot Blanc 30 days, Pinot Gris 14 days – each separately. After blending, aged 10 months in neutral wooden barrels. The wine is pale amber in color. It reveals spices and aromas of dried flowers, dried apricots, white tea and citrus freshness. On the palate velvety, with gentle tannins, earthy tones and a saline-mineral finish.



PET NAT

Naravno peneče vino iz modre frankinje, sveži in sadni mehurčki. Spontana fermentacija, ustekleničenje pred koncem fermentacije in zorenje 3-4 mesece na drožeh v steklenicah. Vino je barve lososa. V nosu prevladujejo sveže note rdečega sadja, kot sta jagoda in malina, z rahlimi cvetličnim pridihom. Sadni, osvežujoči okus z uravnoteženo kislino in nežno mineralnostjo. Zaključek je svež z rahlo sadno noto.

PET NAT

Fresh and fruity bubbles. Naturally sparkling wine from Blaufränkisch, the only wine for which we use stainless steel. Fermentation is spontaneous, and the wine is bottled before the end of fermentation and aged 3–4 months on the lees in bottles. The wine is deep rosé in color with fine bubbles. On the nose fresh aromas of red fruit such as strawberries and raspberries prevail, with light floral notes. Fruity and refreshing taste with balanced acidity and subtle mineral tones. The finish is long and fresh with gentle fruity sweetness.

CHARDONNAY PRESTIGE

Vino je pridobljeno iz selekcije najboljših sodov in zori 12 mesecev na finih drožeh v francoskih barikih François Frères. Izraža bogato, a prefinjeno strukturo ter visok potencial zorenja. Barva je intenzivno zlata z elegantnim leskom. Aromatika razkriva zrelo koščičasto in rumeno sadje, citrusse ter diskreten dotik lesa, v nosu je poudarjena mineralnost. Vino je suho, polno in uravnoteženo, z mehko, kremasto teksturo, zrelo kislino ter dolgim, rahlo slanim zaključkom. Strukturno, a hkrati sveže, ustvarjeno za resne kulinarične kombinacije.

CHARDONNAY PRESTIGE

The wine is made from a selection of the best barrels and ages 12 months on fine lees in François Frères French barriques. It expresses a rich yet refined structure and high aging potential. The color is intense golden with an elegant glow. The aromas reveal ripe stone and yellow fruit, citrus and a discreet touch of wood, with pronounced minerality on the nose. The wine is dry, full and balanced, with a soft, creamy texture, mature acidity and a long, slightly saline finish. Structured yet fresh, crafted for serious food pairings.



MODRI PINOT PRESTIGE

Vino je pridobljeno iz selekcije najboljših sodov in kljub polnosti ohranja sočnost ter čudovito pitnost. Spontano fermentira z naravnimi kvasovkami v odprtih fermentorjih, nato do 17 mesecev zori v rabljenih sodih François Frères. Barva je čista rubinasta. Cvetica je izrazito sadna in sortno prepoznavna za modri pinot, dopolnjena s prefinjenimi notami zorenja v lesu. Okus je poln in uravnotežen, z jasno izraženo svežino ter intenzivnimi toni zrelega sadja. Elegantna struktura vodi v dolg, kompleksen in harmoničen zaključek.

PINOT NOIR PRESTIGE

The wine is made from a selection of the best barrels and, despite its fullness, retains juiciness and wonderful drinkability. It ferments spontaneously with native yeasts in open fermenters, then ages up to 17 months in used François Frères barrels. The color is pure ruby. The bouquet is distinctly fruity and varietally typical for Pinot Noir, complemented by refined notes of wood aging. The palate is full and balanced, with clearly expressed freshness and intense tones of ripe fruit. Elegant structure leads to a long, complex and harmonious finish.



KARTUZIJANSKO RDEČE

Vino se izraža z globoko rubinasto barvo in izrazitim, sortno prepoznavnim značajem. Pridelano je iz izbranega vinograda na južnem pobočju Žičke gorce, kjer so že kartuzijanski menihi pred stoletji gojili modro frankinjo. Spontana fermentacija z naravnimi kvasovkami v odprtih fermentorjih, sledi do 14-mesečno zorenje v rabljenih hrastovih sodih. Cvetica je kompleksna, s pikantnimi notami črnega popra, zrelega sadja, usnja in nageljnovih žbic, podprta z intenzivnimi aromami jagodičja. Vino je srednje do polnega telesa, z elegantno, svilnato taninsko strukturo. Okus je uravnotežen, bogat in večplasten, z dolgim, prijetnim in harmoničnim zaključkom, ki izraža značaj lege in sorte.

KARTUZIJANSKO RDEČE

The wine shows a deep ruby color and distinctive varietal character. It comes from a selected vineyard on the southern slope of Žiče hill, where Carthusian monks once cultivated Blaufränkisch. Spontaneous fermentation with native yeasts in open fermenters is followed by 14 months in used oak barrels. The bouquet is complex, with notes of black pepper, ripe fruit, leather, cloves and berry aromas. Medium to full-bodied, with elegant silky tannins. Balanced and layered, with a long harmonious finish reflecting the site and variety.



MY RED

V vinu se prepleta harmoničnost sadnosti in začimb, kjer se prefinjenost modrega pinota dopolnjuje z značajem syraha. Obe sorti spontano fermentirata z lastnimi kvasovkami v ločenih odprtih fermentorjih. Modri pinot zori 12 mesecev v rabljenih sodih François Frères, syrah pa do 16 mesecev v slavonskih 500-litrskih sodih. Po zorenju nastane uravnotežena zvrst, ki jasno izraža izvor in značaj lege. Barva je vijolično-rubinasta. Aromatika združuje sočne note temnega jagodičevja ter izrazit poper. Okus je poln in eleganten, z uravnoteženimi tanini, ki vodi v dolg, mineralen zaključek.

MY RED

The wine presents a harmonious interplay of fruit and spice, where the finesse of Pinot Noir meets the character of Syrah. Both varieties ferment spontaneously with native yeasts in separate open fermenters. Pinot Noir ages 12 months in used François Frères barrels, while Syrah ages up to 16 months in Slavonian 500-liter barrels. After aging, a balanced blend is created that clearly reflects the origin and site character. The color is violet-ruby. The aromas combine juicy dark berries and pronounced pepper. The palate is full and elegant, with balanced tannins leading to a long mineral finish.



RED BARREL

Red Barrel je vino, pridelano izključno iz najboljših letnikov sorte syrah, dozorele v optimalnih razmerah zmernega podnebja. Grozdje spontano fermentira v majhnih odprtih fermentorjih, nato 12–16 mesecev zori v rabljenih francoskih in slavonskih hrastovih sodih. Namenjeno je ljubiteljem bogatih, mineralnih vin z izrazitim značajem – divje, a hkrati ukočeno. Barva je globoko rubinasta. Aromatika se odpre z notami črnega popra, črnega ribeza in vijolic. Okus je poln in eleganten, z zaznavami sušenih zelišč in črnega sadja, podprt z živahno kislino in dolgim zaključkom.

RED BARREL

Red Barrel is a wine made exclusively from the best Syrah vintages, ripened in optimal conditions of a temperate climate. The grapes ferment spontaneously in small open fermenters, then age 12–16 months in used French and Slavonian oak barrels. It is intended for lovers of rich, mineral wines with a strong character—wild yet composed. The color is deep ruby. The aromas open with notes of black pepper, blackcurrant and violets. The palate is full and elegant, with hints of dried herbs and dark fruit, supported by lively acidity and a long finish.



DOŽIVETJA VIN SANCTUM

V vinski kleti ustvarjamo nepozabna vinska doživetja po vaših željah, kjer se prepletajo izvrstno vino, odlična kulinarika, zgodbe, prostor in trenutek.

VINSKE DEGUSTACIJE

Prirejamo vodene degustacije nagrajenih vin Sanctum s predstavitvijo zgodovine kleti, filozofije pridelave in vinogradov. Degustacije potekajo v intimnem ambientu vinske kleti in vključujejo skrbno izbrano vinsko spremljavo. Obogatimo jih s kakovostno kulinarčno ponudbo, pri čemer sodelujemo z lokalnimi pridelovalci. Na voljo so različni degustacijski programi, prilagojeni željam gostov.

PRAZNOVANJA & POSEBNI DOGODKI

Vinska klet Sanctum je idealna lokacija za zasebna praznovanja, praznovanja rojstnih dni ter obletnic. Elegantno okolje, izvrstna vina in osebni pristop ustvarijo sproščeno, a prefinjeno vzdušje. Vina Sanctum spremljajo izbrane hladne in tople kulinarčne spremljave, prilagojene slogu vin.

POSLOVNA SREČANJA & TEAM BUILDING

Vinska klet Sanctum je idealen prostor za poslovna srečanja, predstavitve, zaključke projektov in team building dogodke. Dogodki so zasnovani tako, da povezujejo profesionalnost z vinskimi doživetjem in kulinarčnim užitek.

VINSKA DOŽIVETJA ZA VEČJE SKUPINE

Organiziramo dogodke in vinska doživetja po naročilu za večje skupine (do 100 obiskovalcev). Dogodke celostno prilagodimo vašim željam – poleg vinske in kulinarčne izkušnje lahko po dogovoru priskrbimo tudi glasbenike/živo glasbo, ki ustvarijo sproščeno, a prefinjeno doživetje.

VINSKA DOŽIVETJA PO NAROČILU

Na željo ustvarimo posebna vinsko-kulinarčna doživetja, kjer naša unikatna vina spremljajo vrhunske kulinarčne specialitete priznanih slovenskih chefov. Po dogovoru poskrbimo tudi za glasbeno spremljavo – od izbranih akustičnih zasedb do žive glasbe, ki dogodku doda posebno vzdušje in nepozaben značaj.



SANCTUM WINE EXPERIENCES

At the winery we create unforgettable wine experiences tailored to your wishes, where fine wine, excellent cuisine, stories, space and the moment come together.

WINE TASTINGS

We organize guided tastings of award-winning Sanctum wines with a presentation of the winery's history, production philosophy and vineyards. Tastings take place in the intimate atmosphere of the cellar and include carefully selected wine pairings. They are enhanced with quality culinary offerings in cooperation with local producers. Various tasting programs are available, adapted to guests' preferences.

CELEBRATIONS & SPECIAL EVENTS

Sanctum winery is an ideal venue for private celebrations, birthdays and anniversaries. The elegant setting, outstanding wines and personal approach create a relaxed yet refined atmosphere. Sanctum wines are accompanied by selected cold and warm culinary pairings, tailored to the style of the wines.

BUSINESS MEETINGS & TEAM BUILDING

Sanctum winery is an ideal venue for business meetings, presentations, project closings and team building events. The events are designed to combine professionalism with a wine experience and culinary pleasure.

WINE EXPERIENCES FOR LARGER GROUPS

We organize events and wine experiences on request for larger groups (up to 100 guests). Events are fully tailored to your wishes: besides the wine and culinary experience, we can also arrange musicians/live music to create a relaxed yet refined atmosphere.

TAILOR-MADE WINE EXPERIENCES

On request we create special wine and culinary experiences, where our unique wines are paired with premium dishes by renowned Slovenian chefs. By arrangement we can also provide musical accompaniment: acoustic ensembles/live music that adds a special mood and unforgettable character to the event.



Sanctum

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ITALIJA
ITALY

AVSTRIJA
AUSTRIA

MADŽARSKA
HUNGARY

HRVAŠKA
CROATIA

Ljubljana

SLOVENIA

Sanctum
Loče - SI



100 km

Gradec / Graz

Dunaj / Vienna
300 km

Zagreb 110 km

Benetke / Venezia 340 km



Google Maps



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www.sanctum.si



Sanctum Wine