

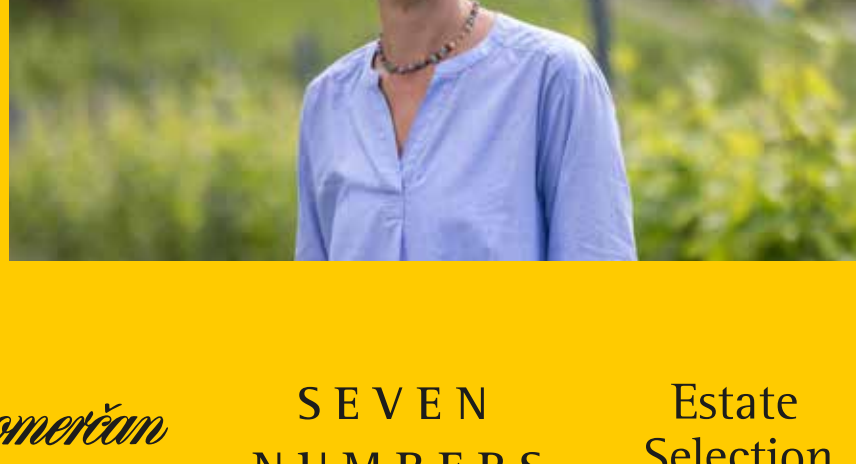
THE BEST THINGS IN LIFE SHOULD BE SHARED WITH OTHERS



The Puklavec family's love for wine can be traced back to 1934 in Slovenia. Martin Puklavec had a vision: to make the finest wines together and share them with the world.

Puklavec Family Wines are driven by the core values of passion, hard work and dedication to quality. Tatjana Puklavec (third generation) and her team all work together, with the determination to continue the pursuit of her (grand)father's vision.

The results are elegant wines, crafted with an uncompromising and passionate attention to detail, beautifully balanced and as expressive as the landscape of our vineyards.



JERUZALEM[®]
ORMOŽ

puklavec
& friends

Lutomerčan

SEVEN
NUMBERS

Estate
Selection

FACTS

- The biggest exportcellar and family owned winery of Slovenia
- A total of 508 ha of fruit-yielding vineyards.
- A third of the vineyards are located on terraced slopes
- Average annual temperature of 10.9 °C
- More than 2,000 hours of sunshine a year
- Environmentally friendly production
- Average yield per vine: 2 kg
- Annual production: 5 million bottles
- Winery of the year in Slovenia in 2014, 2016, 2018, 2020, 2021, 2022
- Sustainability standard: Global GAP and Global GRASP
- IFS Food Standard certificate (score 99.03%) since 2011
- The most highly awarded Slovenian wine cellar at domestic and international competitions



Winery of the year
2020 - 2021 - 2022

Decanter
WORLD WINE AWARDS

MUNDUS vini[®]
THE GRAND INTERNATIONAL WINE AWARD

WINE
ENTHUSIAST

Tatjana Puklavec
wins the prestigious
dutch title
"Winewoman of the year"
2022!



SUSTAINABILITY

In the vineyards:

- In viticulture we are running a so called "friendly to the nature" production, with the aim to improve biodiversity
- For this reason we are using only organic fertilizers, biodegradable fungicides and hormone disruptors instead of insecticides
- Our whole viticulture area is covered with grass to avoid erosion

In the cellar:

- Solar panels 400 kW
- Re-usage of the heat (heat exchanger for water in bottling hall)
- Strict control and reductions of waste material
- 90% of our wines are treated only with bentonite
- Reducing the bottle glass weight
- Waste from the pressing cycle (skins, steam, seeds) are used for Bio-energy and later on as a fertilizer

"This is a Sauvignon to make your mouth water"

Jancis Robinson

"Selected among the most dynamic wine families of the world"

Meiningers Wine Business



BEST SOLD
SLOVENIAN
WINE
WORLDWIDE!

"Slovenia is the next best thing"

Daily Telegraph

puklavec
& friends



SEVEN
NUMBERS



INSTINCT



ENA
OVA.
TRI



Estate
Selection

