

SIMČIČ

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- * Wine selling
- * Wine tasting for announced groups
- * Wine cellar tours for announced groups

Wine description

2001 CHARDONNAY RÉSERVE

14.0% vol., dry, ★★★

The golden-yellow appearance has an interesting and unique nuance to it. The label states that the wine has not been filtered, which suggests that the filter did not

have the chance to dull the precious colouring. An initial, intense bouquet is released on swilling the wine in the glass. Besides the scent of coconut and vanilla, there is a hint of boiling-hot cooking fat, which lends the nose a wonderful aura. The wine's youth declares itself also on the palate. We detect some herbaceous oak characteristics, an indicator of the way this wine has developed and a guarantee for the attainment of even higher quality in time. A degree of acidity brightens the wine. The palate is multi-layered, vibrant and complex; it is an interesting experience and it takes some seconds for the wine to tell us its story, as yet unfinished. Take a moment to enjoy this: a guarantee of pleasure every six months if you allow the wine to continue maturing in your own cellar.

New suggested vintage: 2003.



2001 CHARDONNAY RÉSERVE



Wine description

2001 TEODOR RÉSERVE, WHITE

14.0% vol., dry, ★★★

The golden appearance of this unfiltered wine is interesting, glowing and serene. The eye can enjoy the legs, which resemble the windows of a small Gothic church. Straightaway this wine is a feast for the senses, which continues on the palate. We encounter the distinctive house style, which expresses the regional terroir, the attitude in the vineyard and the way the wines are nurtured in the cellar. The nose is vibrant, with aromas of herbs and frying a constant;

fruit and floral scents are less in evidence. On the palate the aroma is completed, and the tastebuds enriched. The wine is still playful, indicating its continuing growth, but nevertheless makes an interesting companion and, in spite of its strong backbone, is very drinkable. The finish is very pleasant and it is easy to forget that this wine still has an impressive future ahead of it.

New suggested vintage: 2003.



Wine description

2000 TEODOR RÉSERVE, RED

14.0% vol., dry, ★★★

The deep ruby red colour with blue and purple undertones, together with some nuances of fire at the rim of the glass and larger-than-average legs, indicate a rich wine. The mixed aroma is candid and generous. The complex bouquet puts one in

mind of several different groups of wine aromas: fruit fragrances (over-ripe purple berries), roasting (bread crusts, coffee, dark chocolate), spices (vanilla, coconut), vegetation (undergrowth) and animal scents (fresh leather). This wine has inexhaustible spirit, and constantly delivers new sensations, fine in quality and full of originality, like a calm pool of spring water. The palate offers yet more abundant pleasures, all beautifully balanced. The body is lively, but mild. There are a lot of tannins, but they are velvety-sweet. The composition and the balance of the acidity with the tannins are perfect. Warm sensations contribute to the unique harmony of this wine. In a nutshell, this is a wine just approaching its peak. It is already showing its final character, which will last for several years. In addition to

the rich body that all great wines should have, it has all the elements of quality, reflected in the balance of flavours, the appropriate bouquet and fitting appearance. Many fortuitous circumstances coincided for Teodor Red to be able to combine so many of the characteristics of success in a single wine.

New suggested vintage: 2002.