

Ribolla Cru Selection

2019



Wine description

Yellow, straw-coloured, with a shade of gold. A complex bouquet, with a fragrant hint of ripe citrus, dried fruit, cedar, buttered toast. Its softness and warmth are pleasantly combined with the chewy structure of a red wine. Long-lasting aftertaste. Mineral and very drinkable wine.

With food

Meat or soup as starters; main dishes with truffles; grilled fish; poultry; and cooked meats.

Aging

Suitable for drinking, with an excellent ageing potential, at least ten years.

Grape type: Ribolla

Region: Brda - Slovenia

Vineyards: Medana - Jama, Jordano

Vineyards age: 55 - 59 years

Vineyards altitude: 200 - 250 metres above sea level

Vineyards exposure: north - west

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, bunches carefully selected, beginning of October

Vinification:

fermentation in contact with skins of berries (maceration) for 8 days in 4,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: 18 months in 4,000 Litre conical oak barrels (tino) on yeasts

Maturation in bottle: at least 4 months

Alcohol: 13,5 % vol

Total acidity: 5,5 g / l

Bottle: 0,75 l

Bottling: 5.333 bottles 0,75 l in September 2021, without cleaning and filtration

Serving temperature: 15 °C