



PINOT NOIR Cru Selection 2024

Grape type: Pinot Noir

Region: Brda – Slovenia

Vineyards: Medana Jama Cru (SLO)

Vineyards age: 29 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: north–east

Viticulture: Organic

Soil type: marl, slate and sandstone

Harvest: hand-harvested bunches carefully selected - in the middle of September

Vinification: Spontaneous fermentation in contact with the skins of berries (maceration) for 12 days. Softly pressed with pneumatic pressure.

Maturation: 11 months in conical-shaped big oak barrels and 12 months in classic barrique barrels

Bottling: 6.667 bottles 0,75 l in August 2026, without cleaning or filtration

Alcohol: 13,5 % vol **Total acidity:** 5,19 g / l

Residual sugar: Dry **Bottle:** 0,75 l



Ageing: Pinot Noir improves with age. However, it is suitable for drinking at all stages and has an ageing potential of up to ten years.

Wine description: Diaphanous red-pink in appearance. A fragrant nose invites with hints of strawberry, morello cherry and a touch of dark roast coffee. Lovely, juicy red berry fruit follows on the palate with sleek, graceful tannins and a fine finish. There's real Pinot Noir expression here with great purity and elegance.

Food matching ideas: wild mushroom tart, grilled salmon, spelt risotto, cured meats

Serving temperature: 18 °C