

PINOT NOIR Opoka Cru 2019

Grape type: Pinot Noir

Region: Brda – Slovenia

Vineyards: Medana Breg Cru

Vineyards age: 34 years

Vineyards altitude: 150 meters above sea level

Vineyards exposure: east

Viticulture: Organic / Biodynamic

Soil type: marl, slate, and sandstone (Opoka)

Harvest: hand-harvested bunches carefully selected - at the beginning of September

Vinification: Spontaneous fermentation in contact with berry skins for 14 days in a 3,000-litre conical oak barrel (tino), softly pressed with pneumatic pressure.

Maturation: 30 months in 225-litre French oak barrels (barrique), up to 30 % new barrels.

Bottling: 3.333 bottles 0,75 l, in March 2022, without cleaning and filtration

Maturation in the bottle: at least one year

Alcohol: 14 % vol **Total acidity:** 5,7 g/l

Residual sugar: Dry **Bottle:** 0,75 l, 1,5 l



Aging: The maturation of Pinot Noir may develop fantastically up to 15 to 20 years.

Wine description: This is fruit from a 45-year-old vineyard, east-facing vines, giving a glowing ruby wine. Its aromas are refined yet complex with wild strawberry, woodland fruit, well-integrated vanilla and spice, and a subtle hint of roast coffee. To taste, there is almost chocolatey fruit with strawberry and cherry notes too. There's a natural step up in concentration here, yet it keeps the lightness and grace of great Pinot Noir. Fine-grained tannins, mineral notes, harmonious acidity, and a lingering finish complete the picture. It should age well too.

Food matching ideas: If only one wine is selected to accompany several courses, this wine is the perfect choice. It suits almost all food. It is a great companion to fish, poultry, vegetarian food, meat, and venison. If the plates contain mushrooms as a main or side dish, Pinot Noir is the best wine to choose. Roast duck, pigeon breast, meat pies or meatloaf are the best companion for this wine..

Serving temperature: 16 - 18 °C