



Ribolla Cru Selection 2023

Grape type: Ribolla (Rebula – slovenian name)

Region: Brda – Slovenia

Vineyards: Medana Jama Cru, Jordano Cru

Vineyards age: 59 - 63 years

Vineyards altitude: 200 - 250 metres above sea level

Vineyards exposure: north-west

Soil type: marl, slate and sandstone (Opoka)

Viticulture: Biodynamic

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

Vinification: fermentation starts spontaneously in contact with skins of berries (maceration) for 2 days in 3,000 Litre conical shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 18 months in 3,000 Litre conical oak barrels (tino) on yeasts

Maturation in the bottle: at least 2 months

Bottling: 4.000 bottles 0,75 l in March 2025, without cleaning and filtration

Alcohol: 12,5 % vol **Total acidity:** 5,3 g / l

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

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

Wine description: A bright antique gold wine. It's complex and inviting on the nose with baked apples, bitter orange zest and Mediterranean herbs. The palate is sapid with salty, saline grip, gently recognisable orange notes, tangerine zest and peach fruit. Recognisable elegant structure offers excellent complexity, vibrancy, mouth-watering acidity, and a lingering finish. Mineral and very drinkable wine. A long life ahead of it too.

Food matching ideas: wild mushroom dishes, walnut-stuffed aubergine, pumpkin ravioli, main dishes with truffles, grilled fish, poultry, and even cooked meats.

Serving temperature: 12-14 °C

