



RIBOLLA Opoka Medana Jama Cru 2020

Grape type: Ribolla

Region: Brda - Slovenia

Vineyard: Medana Jama Cru

Vineyards age: 74 years

Vineyards altitude: 140 - 160 m

Vineyards exposure: north/west

Viticulture: Organic / Biodynamic

Soil type: marl and limestone (Opoka)

Harvest: hand-picked, selected grapes at the beginning of October

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 14 days in 1,000 L concrete eggs. Softly pressed with pneumatic pressure.

Maturation: 10 months in 1,000 L concrete eggs and 12 months in 500 L oak barrels (tono).

Bottling: in August 2022

Maturation in a bottle: at least six months

Alcohol: 13 % vol **Total acidity:** 5,6 g / l

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

Ageing: Suitable for drinking now, with excellent ageing potential, over 15 years.

Wine description: This glorious, complex wine brings two worlds together – tradition and modernity. 68-year-old vines at 200 to 250 m on the region's particular *opoka* soil provided this wine's fantastic, concentrated grapes. It was fermented for 14 days with skins in concrete eggs (made with stones from the vineyard), and has an impressive aromatic expression of orange blossom, spice, wild herbs, and peach fruit. The palate is intense and sapid, pure and bright, with ripe peach notes, orange zest, and spice, underscored by a mineral core and superfine tannins. A wine with a long life ahead of it, too.

Food matching ideas: We recommend it with white meat, herbed grilled fish, walnut and blue cheese pasta, lightly spiced curries

Serving temperature: 14 °C

