



RIBOLLA Opoka Medana Jama Cru 2022

Grape type: Ribolla

Region: Brda - Slovenia

Vineyard: Medana Jama Cru

Year of planting Vineyard: 1950

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 24 hours in 1,000L concrete eggs. Softly pressed with pneumatic pressure.

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

Bottling: 4.933 in August 2024

Maturation in a bottle: at least one year

Alcohol: 13 % vol

Total acidity: 5,13 g / l

Residual sugar: Dry

Bottle: 0,75 l

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

Wine description: A vivid, bright golden wine. The nose offers hints of dried peach, a touch of cinnamon and toasted almond, with nuances of chestnut honey and mandarin zest. To taste, there is lovely fruit intensity with a sapid mineral core and notes of white peach, camomile, and fresh hay. A great example of Marjan's lighter winemaking touch that allows the sapid, vibrant fruit to take centre stage.

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

Serving temperature: 14 °C

