

Domaine Marjan Simčič

Ribolla Cru Selection



Vineyards: Medano - Jama, Jordano

Hand-harvested at the end of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 4-day maceration process in 4,000 Litre conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 18 months in 2,500 Litre conical oak barrels (tino) on the lees.

Maturation in the bottle: at least 4 months.

Grape varieties : Ribolla

Altitude : 200m - 250m ASL

Vineyard age : 57-61 years old

Exposure : North-West

Soil : Marl, slate and sandstone (Opoka)

Alcohol : 13%

Acidity : 5.4 g/l

Tasting notes :

A bright antique gold wine. Complex and inviting on the nose with baked apples, bitter orange zest and Mediterranean herbs. The palate is sapid with salty, saline grip, gently recognizable orange notes, tangerine zest and peach fruit. Notable 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 eggplant, pumpkin ravioli, main dishes with truffles, grilled fish, poultry, and grilled meat.

Press Notes

James Suckling

2022	92 points
2021	95 points

AG Vinous

2021	90 points
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Organic

