

Domaine Marjan Simčič

Sauvignon Blanc Cru Selection



Vineyards: Podgredic Cru (IT), Jordano Cru (SLO)

Hand-harvested at the end of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 5,000 Litre steel tanks; Softly pressed with pneumatic pressure.

Maturation: 14 months in 2,500 Litre conical oak barrels (tino) on the lees.

Maturation in the bottle: at least 6 months.

Grape varieties : Sauvignon Blanc

Altitude : 120m - 250m ASL

Vineyard age : Range from 17- to 47- years old

Exposure : Podgredic - east / Jordano - north

Soil : Podgredic: clay; Jordano: marl (Opoka)

Alcohol : 13.5%

Tasting notes :

The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil, and a hint of rosemary, backed by fine acidity and good length. This is an elegant, mineral Sauvignon Blanc in a unique Brda style. Food matching ideas: Goes well with delicate first courses, fish and shellfish, seasoned goat cheeses, and cream cheese.

Press Notes

James Suckling

2021

92 points

AG Vinous

2021

92 points



Organic

