

Domaine Marjan Simčič

Sauvignon Blanc Opoka Jordano Cru



Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino).; Softly pressed with pneumatic pressure.

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

Maturation in the bottle: at least 4 months.

Grape varieties : Sauvignon Blanc

Altitude : 200m - 250m ASL

Vineyard age : 53-years-old

Exposure : North

Soil : Calcareous and marl soil (Opoka)

Alcohol : 13.5%

Tasting notes :

A limpid mid-golden wine. 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: We recommend combining it with white meat, fresh goat's cheese salads, seafood, fish carpaccio, and vegetable dishes (pasta with basil); it is ideal with raw salmon, sashimi, fresh salads with herbs, and even fruit salads with mint.

Press Notes

James Suckling

2022, 2021

94 points

2020

92 points

AG Vinous

2021

91 points



Organic

