

Domaine Marjan Simčič

*Ribolla Opoka Medana Jama Cru*



Vineyard: Medana Jama Cru

Hand-harvested at the beginning of October.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 16-day maceration process in 1,000 Litre concrete eggs. Softly pressed with pneumatic pressure.

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

Maturation in the bottle: at least 6 months.

Grape varieties : Ribolla

Altitude : 200m - 250m ASL

Vineyard age : 68-years-old

Exposure : North-West

Soil : Marl and limestone (Opoka)

Alcohol : 13%

Tasting notes :

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 a touch of spice, underscored by a mineral core and superfine tannins. A wine with a long life ahead of it too. Food matching ideas: A perfect pairing with white meat, herbed grilled fish, walnut and blue cheese pasta, lightly spiced curries.

Press Notes

James Suckling

2020

94 points

AG Vinous

2020

93 points



Organic

