

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)

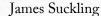
Alcohol: 13%

Tasting notes:

MARJAN SIMČIČ

EDANA JAMA CRU

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

2020 94 points

AG Vinous

2020 93 points



