

Domaine Marjan Simčič

Merlot Opoka Trobno Cru



This is the same clone of Merlot that is grown at Pétrus in Bordeaux, with long, loose bunches and small berries.

Vineyard: Trobno Cru (Plešivo - Slovenia)

Hand-harvested at the beginning of October.

Vinification: Fermentation starts spontaneously (30% whole bunch of grapes and 70% destemming grapes) for 28 days in 5,000 Litre stainless steel tanks (fermenter); Softly pressed with pneumatic pressure.

Maturation: 48 months in 225-litre French oak barrels (barrique), up to 30 % new barrels.

Maturation in the bottle: at least 4 months. Bottled without fining or filtration.

Grape varieties : Merlot

Altitude : 150m - 250m ASL

Exposure : South-East

Soil : Marl (Opoka)

Alcohol : 14.5%

Tasting notes :

Bright, translucent, and still youthful in the glass. The bouquet shows excellent fruit purity of blackberry, cherry, and bilberry notes with a delicate hint of vanilla and cloves. The palate is vivid with lovely purity, recalling wild blueberry, black mulberry, and plum with fine vanilla oak and a touch of violet. Its structure is rounded and velvety, with vibrant acidity and enough tannin backbone to promise a long life. Food matching ideas: It's a great Merlot that can be served with dishes of modern high cuisine and traditional ones. Beef or mushroom wellington, nut roasts, roast joints, mature cheeses, spicy black bean dishes.

Press Notes

James Suckling

2018

96 points

AG Vinous

2018

91 points



Organic

