

## Domaine Marjan Simčič

### *Numerals One*



Harvest: manual - carefully selected bunches second half of September (Sauvignon Vert) and the beginning of October (Ribolla)

Vinified separately: Sauvignon Vert: Spontaneous fermentation in contact with skins of berries (maceration) for one month in a terracotta egg-shaped 500 Litre barrel. Ribolla: Spontaneous fermentation in contact with skins of berries (maceration) for 18 days in a concrete egg

Both are softly pressed with pneumatic pressure.

Maturation: Sauvignon Vert: the first year in a terracotta egg-shaped 500l barrel. The second year in 500 ton oak barrel. Ribolla: the first year in concrete egg, the second year in 500 ton oak barrel.

Blended 2 months before bottling.

Maturation in bottle: 18 months

**Grape varieties :** 80% Sauvignon Vert, 20% Ribolla

**Vineyard age :** 80 - 93-year-old vines

**Exposure :** North-West

**Soil :** Marl, slate, sandstone (flysch or Opoka)

**Alcohol :** 13%

#### **Tasting notes :**

Laced with subtle notes of honey and minerals, this wine boasts a medium body with an elegant structure. The refined flavors are accentuated by the faintest hints of cloves and spices towards the finish. This wine goes well with most types of vegetable starters, matching perfectly with flavorful pasta and risotto; you can also pair it with cold seafood appetizers; fried vegetables; meat medallions, and stuffed poultry. It is an ideal match for sushi or mildly spicy Asian cuisine.

#### **Press Notes**

James Suckling

2020

92 points

2019

94 points



Organic

