

Domaine Marjan Simčič

Numerals Unico M



Vineyards: Trobno Cru - (Plešivo - Slovenia)

Hand-harvested at the beginning of October.

Vinification: Fermentation starts spontaneously (just Merlot - 30% whole bunch of grapes and 70% destemming grapes) for 28 days, all varieties vinified separately.

Softly pressed with pneumatic pressure.

Maturation: 48 months in 225-liter oak barrels (barrique) - barrels selection.

Maturation in the bottle: at least 30 months.

Grape varieties : 50% Cabernet Franc, 25%, Cabernet Sauvignon and 25% Merlot

Altitude : 180m - 250m ASL

Vineyard age : 58-64 years old

Exposure : South-East

Soil : Marl (Opoka)

Alcohol : 14%

Tasting notes :

Vibrantly tangy with a burst of freshness, the aroma carries a peppery zing, harmoniously entwined with the vivacity of tobacco and ripe currants. There's a subtle whisper of chili-infused chocolate that intrigues. It flows effortlessly on the palate, balanced yet intense, caressed by remarkably silky tannins. The finish is lingering and seamless. A very food-friendly red wine: steak, venison casserole, and lentils in red wine, mature cheeses.

Press Notes

James Suckling

2016

95 points



Organic

