

## Domaine Marjan Simčič

### *Sauvignon Blanc Opoka Jordano Cru*

Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 14 months in 2,500 Litre conical oak barrels (tino).

Maturation in the bottle: at least 4 months.



**Grape varieties** Sauvignon Blanc

**Altitude** 200m - 250m ASL

**Soil** Calcareous and marl soil (Opoka)

**Alcohol** 13.5%

#### Tasting notes

A limpid mid-golden wine. The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil, and a hint of rosemary, backed by fine acidity and good length. This is an elegant, mineral Sauvignon Blanc in a unique Brda style. Food matching ideas: We recommend combining it with white meat, fresh goat's cheese salads, seafood, fish carpaccio, and vegetable dishes (pasta with basil); it is ideal with raw salmon, sashimi, fresh salads with herbs, and even fruit salads with mint.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Domaine Marjan Simčič

### *Sauvignon Blanc Opoka Jordano Cru*

Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 14 months in 2,500 Litre conical oak barrels (tino).

Maturation in the bottle: at least 4 months.



**Grape varieties** Sauvignon Blanc

**Altitude** 200m - 250m ASL

**Soil** Calcareous and marl soil (Opoka)

**Alcohol** 13.5%

## Domaine Marjan Simčič

### *Sauvignon Blanc Opoka Jordano Cru*

Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 14 months in 2,500 Litre conical oak barrels (tino).

Maturation in the bottle: at least 4 months.



**Grape varieties** Sauvignon Blanc

**Altitude** 200m - 250m ASL

**Soil** Calcareous and marl soil (Opoka)

**Alcohol** 13.5%

#### Tasting notes

A limpid mid-golden wine. The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil, and a hint of rosemary, backed by fine acidity and good length. This is an elegant, mineral Sauvignon Blanc in a unique Brda style. Food matching ideas: We recommend combining it with white meat, fresh goat's cheese salads, seafood, fish carpaccio, and vegetable dishes (pasta with basil); it is ideal with raw salmon, sashimi, fresh salads with herbs, and even fruit salads with mint.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Domaine Marjan Simčič

### *Sauvignon Blanc Opoka Jordano Cru*

Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 14 months in 2,500 Litre conical oak barrels (tino).

Maturation in the bottle: at least 4 months.



**Grape varieties** Sauvignon Blanc

**Altitude** 200m - 250m ASL

**Soil** Calcareous and marl soil (Opoka)

**Alcohol** 13.5%