

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

Soil Marl and limestone (Opoka)

Alcohol 13%

Tasting notes

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.

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Banville

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