

Domaine Marjan Simčič

Merlot Opoka Trobno Cru

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 20 % new barrels.

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



Grape varieties Merlot

Altitude 150m - 250m ASL

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.

Banville

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