

Domaine Marjan Simčič

Numerals Unico M

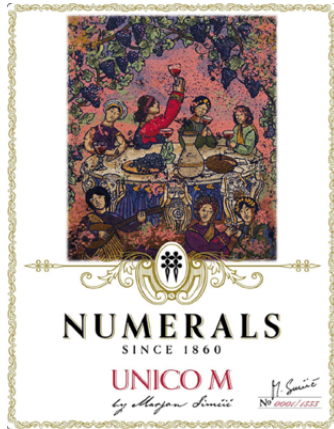
Vineyards: Trobno Cru - (Plešivo - Slovenia)

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

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.

Banville

Wine Merchants

www.banvillewine.com

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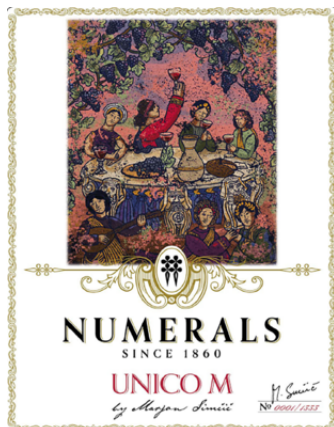
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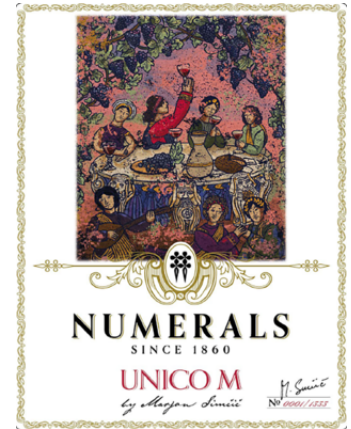
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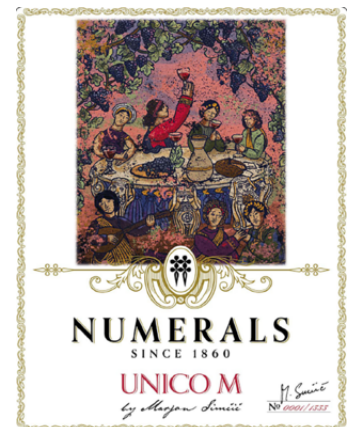
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