

## Domaine Marjan Simčič

### *Numerals Unico M*

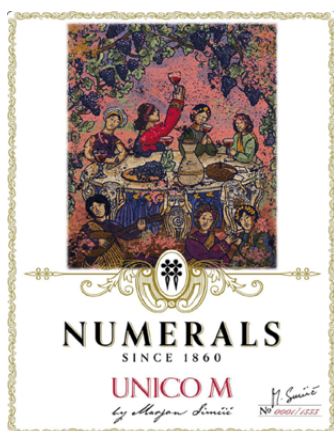
Vineyards: Trobno Cru - ( Plešivo - Slovenia )

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

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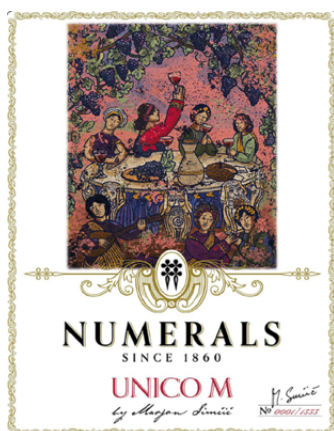
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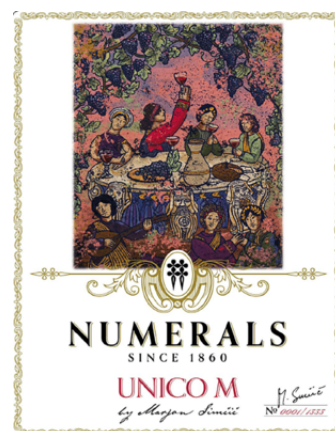
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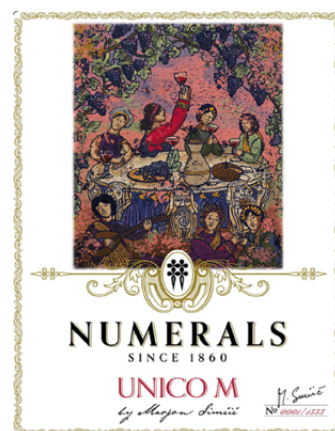
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