

SINCE 1812



MEDOT

Medot Brut 48

Alcohol: 12.5% vol

Acid: 5,5 g/l

Sugar: 8 g/l

Composition: 60% rebula, 20% pinot noir, 20% chardonnay

Type of wine: Sparkling wine, brut

Vintage: Not determined, matures on yeast for 4 years

Output: 10.000 bottles

Vineyard and soil: South-eastern slope of the hill below the Medot Estate in Dobrovo, terraced vineyard, 20 per cent of the output is produced from the old vineyard (over 35 years), using double guyot training and single guyot in younger vineyards. Vine density is 4000 vines/ha, soil is marl.

Grape harvest: Manual, separated by varieties: first pinot noir, after a few days chardonnay and rebula two weeks later.

Winemaking process: Immediate pressing of grapes, cooling of grape must at 8 0C in a stainless-steel vessel; after two days the process continues with racking and adding of selected yeasts. Fermentation, separated by varieties, takes place at a controlled temperature of up to 16 0C. Shorter ageing on fine lees, combining wines in as a basis for fermentation during spring months. Fine filtering, adding of tirage liqueur and start of secondary fermentation in a bottle during the summer.

Bottling: Bottles of 0.75 l, 6 bottles in each cardboard box; 1 to 3 magnum bottles of 1.5 l in a wooden box or 3 in a cardboard box.

Characteristics: It is the youngest line of Medot sparkling wines, which has aged on yeast for "only" 48 months. Its appearance gives us cause to believe that it will be a very rich and elegant sparkling wine despite its youth. Small, subtle bubbles are vivacious and energetic.

Colour: Yellow-green with golden shades.

Aroma: Nose is fresh, fruity and mineral. The tone of mature Golden Delicious prevails, overlapping with a smell of white peach and almond blossom. In the background we can perceive gentle autolytic tones of the 4-year ageing on yeast lees.

Flavour: We can perceive cake pastry, white fruits, and citrus as well as a full and harmonic taste of minerals, with a convincing long ending.

Recommended dishes: Medot Brut 48 can be used as an aperitif; it combines excellently with oysters, fish and meat carpaccio and baked fish.

Serving temperature: 5°C.

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Medot Brut 48 represents a seductive harmony between freshness and maturity. Beautiful fruity notes, charming freshness and long ending.

