

SINCE 1812



MEDOT

Medot Extra Brut Cuvée

Alcohol: 12.5% vol

Acid: 6 g/l

Sugar: 3 g/l

Composition: 70% chardonnay, 30% rebula

Type of wine: Sparkling wine, extra-brut

Vintage: Not determined, matures on yeasts for at least five years

Output: 1500 bottles

Vineyard and soil: Southeastern 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. Soil is marl (eocene flysch).

Grape harvest: Manual, separated by varieties: first chardonnay and afterwards rebula.

Winemaking process: the harvested grapes are immediately crushed. Cooling of must at 8°C in a stainless-steel vessel; after two days, racking and adding of selected yeasts. Fermentation is separated by varieties at a controlled temperature of up to 16°C. Shorter ageing on fine lees, combining wines in 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, smaller quantity of magnum bottles in a wooden box of 1 or 3 bottles or 3 in a cardboard box.

Characteristics: from two variety of grapes, rebula and chardonnay. Long re-fermentation. Disgorged after at least five years of ageing on fine lees.

Colour: Light gold with green shades.

Aroma: Initially sweet, mature, with a delicate aroma of honey, brioche and bread crust. Then floral notes (acacia, blackthorn) and citrus notes (lemon peel, bergamot) prevail and are intertwined with mineral notes of marl.

Flavour: Harmonious, balanced and complete. The delicate acidity and fine bubbles fit well with the taste of ripe fruit, almonds and citruses. It is supported with the aftertaste of biscuit and toasted bread. Ending is long, mineral and persistent.

Recommended dishes: the perfect wine both for aperif and as accompaniment to the dishes. It combines well with slightly spice fish dishes, carpaccio, as well as with all plates accompanied by white meat.

Serving temperature: 5°C.

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Medot Extra-Brut Cuvée is an exceptional balance between rebula and chardonnay. Despite five years of maturation on fine lees, this sparkling wine is very fresh and minerals.