

SINCE 1812



MEDOT

Medot Brut Rosé

Alcohol: 12.5% vol

Acid: 6.5 g/l

Sugar: 6 g/l

Composition: 55% pinot noir, 35% rebula, 10% chardonnay

Type of wine: rosé sparkling wine, brut

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

Output: 3400 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, rebula two weeks later.

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: Some drops of the aged pinot noir added as liqueur d'expédition give the wine a stamp of pleasing fruitiness, which combines well with the joyful character of Rosé.

Colour: Vivacious gentle colours with violet shades.

Aroma: Multidimensional. It reveals a fruity character and the beauty of long ageing on fine lees. Aromas of citrus, wild berries, cookie and hazelnuts harmoniously combine to bread crust and honey.

Flavour: Flavours of strawberries and red fruit give a wide dimension to the sparkling wine. Flavours of toasted bread and hazelnuts contribute to its complexity and fullness. Ending is very fresh and balanced.

Recommended dishes: Medot Rosé is an excellent aperitif, but it is also a good choice for raw and smoked fish, seafood, tempura vegetables, carpaccio, grilled chicken, forest fruit desserts.

Serving temperature: 5°C.

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A unique rosé sparkling wine, an excellent aperitif or a selected companion for a wide range of dishes. An elegant choice for important experiences and special occasions.

