

SINCE 1812



MEDOT

Medot Rebula Journey

Alcohol: 12.5% vol

Acid: 5,5 g/l

Sugar: 2 g/l

Composition: 100 % rebula

Type of wine: white still, dry

Vintage: 2020

Output: 13000 bottles

Vineyard and soil: South-eastern slope of the hill below the Medot Estate in Dobrovo, terraced vineyard. All rebula grows on vines that are over 25 years old and are minimally exposed. The soil is marl (opoka).

Grape harvest: Manual, carried out at the end of September, the grapes were completely matured, golden yellow and completely healthy.

Winemaking process: It is done in two ways. Immediate pressing of half of the grapes, cooling of grape must at 8°C in a stainless-steel vessel; after two days the process continues with racking and addition of selected yeasts. Fermentation takes place at a controlled temperature of up to 16°C. The rest of the grapes are cold macerated for 48 hours, then gently pressed and fermented at a higher temperature of 18°C.

Wine ageing/care: First racking after fermentation, part of rebula ageing in barriques and part in stainless steel tanks. Ageing on fine lees until April and in the same month we combine the two rebulas. Bottling in May.

Bottling: Bottles of 0.75 l and 0,375 l cork stopper, 6 or 12 bottles in each cardboard box.

Colour: Gentle yellow with green shades.

Aroma: Fruity, flowery, the scent of the white flowers of the blackthorn intertwines with the scent of white melon.

Flavour: Full, rich, fresh, with good acidity, which emphasizes minerality and salinity. Aftertaste is durable, fruitful and long.

Recommended dishes: Fish carpaccio, mussels, oysters, pasta with gentle sauces.

Serving temperature: 10°C.



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Rebula 100 % of remarkable character. The delicate fruity notes melt an intense minerality. The perfect wine also serves as aperitif with appetizers