

SINCE 1812



MEDOT

REBULA journey

Inspired by Miro Simčič



Alcohol: 12,5% ABV

Acidity: 5,5 g/L

Residual Sugar: 2 g/L

Composition: 100% Rebula

Wine Style: White Still, Dry

Terroir: Brda

Vintage: 2021

Aging Potential: up to 10 Years

No. of Bottles: 13.000

Serving Temperature: 10°C

Tasting notes



Appearance:

Light yellow colour with green shades.



Nose:

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



Palate:

Full, rich, fresh, with good acidity, which emphasizes minerality and salinity; aftertaste is fruitful and long.

Terroir and Vineyard

- Soil is **Marl** (Eocene Flysch), local word: **Opoka**;
- **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.
- **Grape harvest is manual**, carried out at the end of September, the grapes were completely matured, golden yellow and healthy.

Winemaking

- Half of the grapes are pressed immediately and grape must is cooled at 8°C in a stainless-steel vessel; after two days racking and addition of selected yeasts; **fermentation** 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, first racking after fermentation.
- Part of Rebula is ageing in barriques and part in stainless steel tanks; ageing on fine lees until April and in the same month the two Rebulas are combined; bottling in May.

Bottling

- Bottles of 0.75 l / 6 bottles in cardboard box
- Bottles of 0,375 l / 12 bottles in cardboard box
- cork stopper.

Recommended dishes

Fish carpaccio, mussels, oysters, pasta with gentle sauces.

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