

SINCE 1812



MEDOT

# REBULA Golden Époque

*Envisioned by Miro Simčič*



**Alcohol:** 13% ABV

**Acidity:** 5,7 g/L

**Residual Sugar:** 1,1 g/L

**Composition:** 100% Rebula

**Wine Style:** White Still, Dry

**Terroir:** Brda

**Vintage:** 2020

**Aging Potential:** up to 20 Years

**No. of Bottles:** 1.777

**Serving Temperature:** 12°C

## *Tasting notes*



### **Appearance:**

Light yellow colour with golden shades.



### **Nose:**

A complex interplay of fruity and floral aromas, with fruity scents of pear, quince, apricot, and grapefruit, which give way to delicate scents of acacia and vanilla.



### **Palate:**

Rich, elegant, harmonious, with a nice acidity that brings out the characteristic mineral notes and saltiness of the Rebula. The aftertaste is long, fruity, and silky.

## *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*

- The selected grapes are **macерated** for 12 hours before pressing, then gently pressed, the must is cooled to 8°C; after two days, a controlled **fermentation** at 16°C in stainless steel tanks follows.
- The wine is transferred to **225l and 500l oak barrels**, where it is aged for 12 months in contact with fine lees; after the 12 months of **maturation**, the Rebula is combined and bottled 3 months later; matured for at least 6 months in the bottles.

## *Bottling*

- Bottles of 0.75 l / 6 bottles in cardboard box
- -cork stopper.

## *Recommended dishes*

It goes well with Mediterranean cuisine, both freshwater and sea fish, cheese, and truffles.

*Elegance with a rich aromatic profile, with a silky, long aftertaste. This wine will turn the most beautiful moments to golden memories.*