

SINCE 1812



MEDOT

# Medot Brut Rosé

**Alcohol:** 12,5% ABV  
**Acidity:** 6.5 g/L  
**Residual sugar:** 6 g/L  
**Composition:** 25% Rebula,  
75% Pinot Noir  
**Wine Style:** Sparkling Wine, Brut

**Terroir:** Brda  
**Vintage:** Non Vintage  
**Maturation on Lees:**  
at least 4 Years  
**No. of Bottles:** 3.400  
**Serving Temperature:** 5°C

## Tasting notes



### Appearance:

Yivacious gentle pink colour with violet shades.



### Nose:

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.



### Palate:

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, finish is very fresh and balanced.

## 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.
- **80% of the Pinot Noir grapes from over 25 years old vineyard** using Double Guyot Training and Single Guyot in the younger flatland vineyards; vine density 4 000 vines per hectare.
- **Grape harvest is manual**, separated by altitude, first the Pinot Noir from the terraces, then from the plains, and two weeks later Rebula.

## Winemaking

- Immediate pressing of harvested grapes, cooling of grape must at 8°C in a stainless-steel vessel; after two days, racking and adding of selected yeasts; **fermentation**, separated by the location of the vineyard, at a controlled temperature of up to 16°C.
- **Shorter ageing on fine lees**, blending wines as a basis for fermentation during spring months; fine filtering, adding of the liqueur de tirage and start of the secondary fermentation in the bottle in summer.
- Long maturation on lees, disgorgement after **at least 4 years of maturation on lees in the bottle**, addition of the expedition liqueur, at least 6 months of resting the finished bottles in the home cellar.

## Bottling

- Bottles of 0.75 l / 6 Bottles in a Cardboard B/ 1 or 3 Bottles in a Wooden Box
- Bottles of 1.5 l (Magnum) / 3 Bottles in a Cardboard Box / 1 Bottle in a Wooden Box

## Recommended dishes

This 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.

*An excellent aperitif or a wonderful companion for a wide range of dishes, also an elegant choice for special occasions.*

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