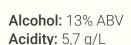


REBULA Golden Époque

Envisioned by Miro Simčič



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 with golden hues.



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 finish is long, fruity, and silky.

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

Terrair and Vineyard

- Soil is Marl (Eocene Flysch), local word:
 Opoka;
- The southeastern slope of the hill below the Medot Estate in Dobrovo, a 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 macerated 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 225 I and 500 I oak barrels, where it is aged for 12 months in contact with fine lees; after the 12 months of maturation, the Rebula is combined in stainless steel tanks and bottled 6 months later; matured for at least 6 months in the bottles.

Bottling

- Bottles of 0.75 I / 6 bottles in cardboard box
- Cork stopper

Recommended dishes

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

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