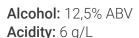


Medot Extra Brut Cuvée



Residual sugar: 3 g/L

Composition: 60% Chardonnay,

40% Rebula

Wine Style: Sparkling Wine, Extra Brut

Terroir: Brda

Vintage: Non-Vintage Maturation on Lees: at least 5 Years No. of Bottles: 1,500

Serving Temperature: 5 °C

Tasting notes



Appearance:

Light gold with green hues.



Nose:

Initially sweet, mature, with a delicate aroma of honey, brioche, and bread crust; then floral notes of acacia and blackthorn, and citrus notes of lemon peel and bergamot prevail, nicely intertwined with mineral notes of marl.



Palate:

Harmonious, balanced, and complete; the delicate acidity and fine bubbles fit well with the taste of ripe fruit, almonds, and citruses. It is supported with the finish of sponge cake and toasted bread; finish is long, mineral, and persistent.

Medot Extra-Brut Cuvée is an exceptional balance between Rebula and Chardonnay.

After 5 years of maturation on fine lees, this sparkling wine is still very fresh and mineral.

Terroir and Vineyard

- Soil is Marl (Eocene Flysch), local word: Opoka;
- South-eastern slope of the hill below the Medot Estate in Dobrovo, a terraced vineyard.
- 20% of the grapes from the nearly 40-yearold vineyard, using Double Guyot Training and Single Guyot in the younger vineyards; vine density is 4,000 vines per hectare.
- Grape harvest is manual, separated by varieties: first Pinot Noir, after a few days Chardonnay, Rebula two weeks later.

Winemaking

- Immediate pressing of harvested grapes, grape must is cooled at 8 °C in a stainless-steel vessel; after two days, racking and adding of selected yeasts; **fermentation**, separated by varieties, 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, addition of the liqueur de tirage, and start of the secondary fermentation in the bottle in summer.
- Long maturation on lees, disgorgement after at least 5 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 I / 6 Bottles in a Cardboard Box / 1 or 3 Bottles in a Wooden Box
- Bottles of 1.5 I (Magnum) / 3 Bottles in a Cardboard Box / 1 Bottle in a Wooden Box

Recommended dishes

It is perfect as an aperitif, and it combines well with slightly spicy fish dishes, carpaccio, and white meat.

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