SINCE 1812

MEDOT

REBULA journey

Inspired by Miro Simčič

Alcohol: 12,5% ABV
Acidity: 5,9 g/L
Residual Sugar: 0,5 g/L
Composition: 100% Rebula
Wine Style: White Still, Dry

Terroir: Brda
Vintage: 2023
Aging Potential: up to 10 Years
No. of Bottles: 14,000
Serving Temperature: 10 °C

Tasting notes

Appearance:

Light yellow with green hues.

Nose:

Pronounced fruity notes of grapefruit, nectarine, and melon, with a subtle hint of Asian pear (nashi), complementing the harmonious fruit profile and giving the wine its unique freshness.

Palate:

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

Rebula 100% is of a truly remarkable character. The delicate fruity notes melt through the intense minerality. This perfect wine also serves as an aperitif with appetizers.

Terroir 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

- Half of the grapes are pressed immediately and the 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 the Rebula is aged 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 June.

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 light sauces.

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