

Medot Brut Rosé



Alcohol: 12% ABV Acidity: 6.6 g/L Residual sugar: 5 g/L

Composition: 70% Pinot Noir,

30% Rebula

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:

Vivacious but gentle pink with violet hues.



Nose:

Multidimensional: it reveals a fruity character and the beauty of long ageing on fine lees; aromas of citrus, wild berries, cookies, and hazelnuts harmoniously combine with bread crust and honey.



Palate

Flavours of strawberries and other red fruits give a broad dimension to the sparkling wine, flavours of toasted bread and hazelnuts contribute to its complexity and fullness, and the finish is very fresh and balanced.

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

Medot Wines, Trg 25. maja 8a, 5212 Dobrovo v Brdih, Slovenia +386 40 498 435 / info@medot-wines.com www.medot-wines.com

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.
- 80% of Pinot Noir grapes from the nearly 30-year-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.

Winemaking

- Immediate pressing of harvested grapes, grape must is cooled at 8 °C in a stainlesssteel 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, 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 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 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

This is an excellent aperitif, but it is also a good choice for raw and smoked fish, seafood, vegetable tempura, carpaccio, grilled chicken, desserts with berries.