

SINCE 1812



MEDOT

Medot Solera

Alcohol: 12% ABV
Acidity: 6.5 g/L
Residual sugar: 1,0 g/L
Composition: 50% Rebula, 40% Chardonnay, 10% Pinot Noir
Wine Style: Sparkling Wine, Brut nature

Terroir: Brda
Vintage: Non-Vintage
Maturation on Lees: 2 Years
No. of Bottles: 1,300
Serving Temperature: 5 °C

Tasting notes



Appearance:

Colour of old gold with yellow hues.



Nose:

A beautiful interplay of white meadow flowers, orange zest, and honey. All this is complemented by a delicate note of toasted bread, vanilla, and brioche.



Palate:

The white fruit flavours are intertwined with a subtle hint of hazelnut sponge cake and honey: Intensive, vibrant and elegant, with gentle bubbles and a very long mineral finish.

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.
- 20% of the grapes from **the nearly 40-year-old 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 Chardonnay and Pinot noir after a few days Rebula.

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.
- **Longer ageing on fine lees**, blending of the base wine, which is then combined with the reserve from previous years. Fine filtering, addition of the liqueur de tirage, and start of the secondary fermentation in the bottle in spring.
- Mid-long maturation on lees, disgorgement after **at least 2 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 Box / 1 or 3 Bottles in a Wooden Box

Recommended dishes

With its refined elegance, it can accompany almost all the best dishes of classic and innovative cuisine.

Our Solera special edition represents a unique blend of 9 vintages. This sparkling wine is crafted from perpetual reserve, including wines from different consecutive years that are combined and matured together, ensuring consistent quality and complexity in every bottle.