

SINCE 1812



MEDOT

REBULA Golden Époque

Envisioned by Miro Simčič



Alcohol: 13% ABV

Acidity: 6,0 g/L

Residual Sugar: 1,0 g/L

Composition: 100% Rebula

Wine Style: White Still, Dry

Terroir: Brda

Vintage: 2022

Aging Potential: up to 20 Years

No. of Bottles: 3.400

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.

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

- 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 l and 500 l 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 l / 6 bottles in cardboard box
- Cork stopper

Recommended dishes

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

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