SINCE 1812

MEDOT

Medot Brut Rosé



Alcohol: 12% ABV
Acidity: 6.6 g/L
Residual sugar: 5 g/L
Composition: 100% Pinot Noir
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.

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.
- **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 stainless-steel 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 l / 6 Bottles in a Cardboard Box / 1 or 3 Bottles in a Wooden Box
- Bottles of 1.5 l (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.

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