



PINOT NOIR Cru Selection 2022

Grape type: Pinot Noir

Region: Brda – Slovenia

Vineyards: Medana Jama Cru (SLO)

Vineyards age: 27 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: north – east

Viticulture: Organic / Biodynamic

Soil type: marl, slate and sandstone

Harvest: hand-harvested bunches carefully selected - in the middle of September

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 14 days in stainless steel tanks (fermenter); Softly pressed with pneumatic pressure.

Maturation: 12 months in conical-shaped big oak barrels and 12 months in classic barrique barrels

Bottling: 7.333 bottles 0,75 l in August 2024, without cleaning and filtration

Maturation in a bottle: at least two months

Alcohol: 13,5 % vol **Total acidity:** 5,37 g / l

Residual sugar: Dry **Bottle:** 0,75 l



Ageing: Pinot Noir improves with age. However, it is suitable for drinking at all stages and has an ageing potential of up to ten years.

Wine description: A bright light red wine – proper Pinot Noir in colour. The bouquet is wild strawberry with a hint of tea leaf, sweet spice and woodsmoke. It is a silky and elegant wine on the palate, with notes of strawberry, cocoa nib, and autumn leaves. It is clean and bright in the mouth, with good concentration, vibrant acidity and fine-grained tannins. This is an exquisite, fresh interpretation of Pinot Noir for younger drinking.

Food matching ideas: wild mushroom tart, grilled salmon, spelt risotto, cured meats

Serving temperature: 18 °C