



## RIBOLLA Opoka Medana Jama Cru 2021

**Grape type:** Ribolla

**Region:** Brda - Slovenia

**Vineyard:** Medana Jama Cru

**Year of planting Vineyard:** 1950

**Vineyards altitude:** 140 - 160 m

**Vineyards exposure:** north/west

**Viticulture:** Organic / Biodynamic

**Soil type:** marl and limestone (Opoka)

**Harvest:** hand-picked, selected grapes at the beginning of October

**Vinification:** Spontaneous fermentation in contact with skins of berries (maceration) for 8 days in 1,000L concrete eggs. Softly pressed with pneumatic pressure.

**Maturation:** 10 months in 1,000 L concrete eggs and 12 months in 500 L oak barrels (tono).

**Bottling:** 5.333 in August 2023

**Maturation in a bottle:** at least six months

**Alcohol:** 13 % vol      **Total acidity:** 5,2 g / l

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

**Ageing:** Suitable for drinking now, with excellent ageing potential, over 15 years.

**Wine description:** This glorious, complex wine brings two worlds together – tradition and modernity. 68-year-old vines at 200 to 250 m on the region's particular *opoka* soil provided this wine's fantastic, concentrated grapes. It was fermented for 8 days with skins in concrete eggs (made with stones from the vineyard), and has an impressive aromatic expression of orange blossom, spice, wild herbs, and peach fruit. The palate is intense and sapid, pure and bright, with ripe peach notes, orange zest, and spice, underscored by a mineral core and superfine tannins. A wine with a long life ahead of it, too.

**Food matching ideas:** We recommend it with white meat, herbed grilled fish, walnut and blue cheese pasta, lightly spiced curries

**Serving temperature:** 14 °C

