



## PINOT NOIR Opoka Cru 2022

**Grape type:** Pinot Noir

**Region:** Brda – Slovenia

**Vineyards:** Medana Breg Cru

**Year of planting Vinyard:** 1991

**Vineyards' altitude:** 150 meters above sea level

**Vineyards' exposure:** east

**Viticulture:** Organic / Biodynamic

**Soil type:** marl, slate, and sandstone (Opoka)

**Harvest:** hand-harvested bunches carefully selected - at the beginning of September

**Vinification:** Spontaneous fermentation in contact with berry skins for 14 days in a 3,000-litre conical oak barrel (tino), softly pressed with pneumatic pressure.

**Maturation:** 26 months in 225-litre French oak barrels (barrique), up to 30 % new barrels.

**Bottling:** 4.000 bottles 0,75 l, in November 2024

**Maturation in the bottle:** at least one year

**Alcohol:** 13,5 % vol      **Total acidity:** 5,55 g/l

**Residual sugar:** Dry      **Bottle:** 0,75 l, 1,5 l



**Aging:** The maturation of Pinot Noir may develop fantastically up to 15 to 20 years.

**Wine description:** This is fruit from a 45-year-old vineyard, east-facing vines, giving a glowing ruby wine. Its aromas are refined yet complex with wild strawberry, woodland fruit, well-integrated vanilla and spice, and a subtle hint of roast coffee. To taste, there is almost chocolatey fruit with strawberry and cherry notes too. There's a natural step up in concentration here, yet it keeps the lightness and grace of great Pinot Noir. Fine-grained tannins, mineral notes, harmonious acidity, and a lingering finish complete the picture. It should age well too.

**Food matching ideas:** If only one wine is selected to accompany several courses, this wine is the perfect choice. It suits almost all food. It is a great companion to fish, poultry, vegetarian food, meat, and venison. Pinot Noir is the best wine to choose if the plates contain mushrooms as a main or side dish. Roast duck, pigeon breast, meat pies, or meatloaf are the best companions for this wine.

**Serving temperature:** 16 - 18 °C