



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