



PRODUCER PROFILE

Region: Brda
Country: Slovenia

Brutus

WINE DESCRIPTION

Rebula Brutus is composed of fruit from some of our oldest vineyards. The fruit is hand picked, then destemmed directly in 500l oak barrels where alcoholic fermentation takes place. Malolactic or “secondary” fermentation usually takes place immediately after alcoholic fermentation has been completed. Wines are stirred (batonnage) until January and kept in barrels till the next vintage. The skins are removed when the wine is pressed just after one year. The wine remains later another year in barrels before being bottled.

TASTING NOTES

Rebula Brutus is a rustic mineral wine with a long ageing potential and an important tannin presence. It is unfiltered and unfined.

VINEYARD & PRODUCTION INFO

Vineyard name:	Kalehe
Vineyard size:	1 acres
Soil composition:	Marl and sandstone flysch of Eocene origin
Training method:	Guyot
Elevation:	891 feet
Vines/acre:	1600
Yield/acre:	1.6 tons
Exposure:	Southwestern
Year vineyard planted:	1992
Harvest time:	2nd week of October
First vintage of this wine:	2007
Bottles produced of this wine:	1,500

WINEMAKING & AGING

Varietal composition:	100% Ribolla
Fermentation container:	Barrels
Length of alcoholic fermentation:	14 days
Fermentation temperature:	68 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	365 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.5 g/L
Acidity:	5.6 g/L
Dry extract:	21.3 g/L