



PRODUCER PROFILE

Region: Brda
Country: Slovenia

Epoca

WINE DESCRIPTION

Rebula is the indigenous variety of the Goriska Brda region. It has been produced in this region for centuries, which proves that our climate is ideal for its cultivation. Rebula is best grown on sunny terraces more than 150 metres above sea level.

TASTING NOTES

Rebula Época is a complex wine with mineral flavour. It is delicious with a nice acid balance.

FOOD PAIRING

It is a great match for fish, vegetables and poultry. It is best served chilled to 12-14°C.

VINEYARD & PRODUCTION INFO

Vineyard name:	Procno
Vineyard size:	1 acres
Soil composition:	Marl and sandstone flysch of Eocene origin
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1600
Yield/acre:	2.0 tons
Exposure:	Southwestern
Year vineyard planted:	1992
Harvest time:	First week of October
First vintage of this wine:	1999
Bottles produced of this wine:	2,000

WINEMAKING & AGING

Varietal composition:	100% Ribolla
Fermentation container:	Barrels
Length of alcoholic fermentation:	14 days
Fermentation temperature:	72 °F
Maceration technique:	Cold Soak Maceration
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500 L
Type of oak:	French
Length of aging before bottling:	16 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	1.0 g/L
Acidity:	5.2 g/L
Dry extract:	19.3 g/L