



## PRODUCER PROFILE

Region: Brda  
Country: Slovenia

## Rebula

### 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. Our Rebula is hand picked. After pressing grapes the must is cooled to 10°C in stainless steel tanks, where it is allowed to settle at for 24-30 hours. The clarified must is then separated from the gross lees and racked to stainless steel tanks, where it is fermented at a temperature between 16-18°C. To preserve aromas and to avoid malolactic fermentation, the wine is racked at the end of alcoholic fermentation. The wine remains in tank until bottling of the following year.

### TASTING NOTES

Rebula is a fresh wine with mineral flavour, it is delicious with nice acid balance.

### FOOD PAIRING

It is perfect as an aperitif and a great match for fish and various other hors d'oeuvres. It is best served chilled to 10°C.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Birsa, Polje
Vineyard size:	38 acres
Soil composition:	Marl and sandstone flysch of Eocene origin
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1200
Yield/acre:	2.4 tons
Exposure:	Southern / Northwestern
Year vineyard planted:	1980
Harvest time:	End of September
First vintage of this wine:	2006
Bottles produced of this wine:	5,000

### WINEMAKING & AGING

Varietal composition:	100% Ribolla
Fermentation container:	Stainless steel tank
Length of alcoholic fermentation:	16 days
Fermentation temperature:	61 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Size of aging container:	20HL-40HL
Length of aging before bottling:	8 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	11.5 %
Residual sugar:	0.9 g/L
Acidity:	6.1 g/L
Dry extract:	20.1 g/L