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Rebula selekcija 2016

Grape variety:	rebula
Geographical area:	Goriška brda
Appellation:	Controlled Geographic Origin
Name/exposure of vineyard:	Medana/west
Age of vineyard:	28 years
Harvest:	hand picked grapes packed in 15kg cases
Vinification:	fermentation in contact with skins of berries (maceration) for 14 days, naturall fermentation with no added yeasts, with no temperature control
Maturation:	3 years in used oak barrels of 500l
Filtration:	no
Bottling:	november 2019
Bottles produced:	1200/ 0,75l; 50/1,5l
Residual sugar:	dry
Alcohol by volume:	13,5 % vol
Style of wine:	rich white
Serving temperature:	13-15°C

The wine is made from an excellent vintage 2016, from selected positions and grapes. As a result of 2 weeks long maceration, full ripeness of grapes and three years of aging in big oak barrels, it is of a deep amber and orange colour. On the nose is very complexive- ripe, rich and varied, reminiscent of dried apricots, dried flowers and spices. Great balance of tannin and acidity and long, full and very mineral taste. A rich wine, that excels its drinkable and potential for further aging.