

REBULA Grand 2020

Grape type:	100% Ribolla		
Region:	Vipava valley – Slovenia		
Vineyards:	Dornberk		
Vineyards age:	Since 1991		
Vineyards altitude and incline:	175 meters above sea level, 39% incline		
Vineyards exposure:	East		
Viticulture:	Organic/Regenerative viticulture		
Soil type:	Marly sandy soil with clay		
Harvest:	Hand-harvested at the end of September		
Processing and maturation:	Maceration until the end of fermentation, cold fermentation. Nurtured in barrique barrels for a year and a half, then bottled. After bottling, wine rests for at least six months		
Bottling:	1400 bottles 0,75 l & 150 bottles 1,5 l in March 2023		
Alcohol:	14,0% vol	Residual sugar:	Dry
Total acidity:	6,23 g / l	Bottle:	0,75 l
Serving temp.:	14 - 16 °C		



Aging potential: The maturation of a classical Ribolla may develop fantastically up to ten years.

Wine description: The wine boasts a golden yellow color, enhanced by beautiful orange hues. The nose is bursting with notes of ripe fruit, intertwined with delicate hints of dry herbs. The taste is characterized by a long and rich citrus finish, which beautifully integrates with the harmony of fresh acids and the mellow tannins of wood, complemented by a pleasant vanilla note. The wine's full body and its distinct mineral character complement each other perfectly, creating an exceptionally balanced and excellent flavor.

Food matching ideas: It pairs excellently with dark chocolate desserts, salads, vegetables, asparagus, white meat, seafood, and vegetable risottos. It is a perfect match for modern cuisine dishes.

