

# REBULA Grand 2022

<b>Grape type:</b>	100% Ribolla		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyards:</b>	Dornberk		
<b>Vineyards age:</b>	Since 1991		
<b>Vineyards altitude and incline:</b>	175 meters above sea level, 39% incline		
<b>Vineyards exposure:</b>	East		
<b>Viticulture:</b>	Organic/Regenerative viticulture		
<b>Soil type:</b>	Marly sandy soil with clay		
<b>Harvest:</b>	Hand-harvested at the end of September		
<b>Processing and maturation:</b>	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		
<b>Bottling:</b>	1200 bottles 0,75 l in March 2025		
<b>Alcohol:</b>	13,0% vol	<b>Residual sugar:</b>	Dry
<b>Total acidity:</b>	6,76 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temp.:</b>	14-16 °C		



**Aging potential:** With proper storage, this wine can age for at least ten years.

**Wine description:** The wine boasts a golden yellow jantar 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.

