

SINCE 1812



MEDOT

MEDOT BRUT 48

Alcohol: 12.5% vol

Acid: 6.3 g/l

Sugar: 8 g/l

Composition: 60% Ribolla Gialla, 20% Pinot Noir, 20% Chardonnay

Type of wine: Sparkling wine, brut

Vintage: Not determined, matures on yeasts for 4 years

Output: 6000 bottles



Vineyard and soil: South-eastern slope of the hill below the Medot House in Dobrovo, terraced vineyard, 20% of the output produced from the old vineyard (over 35 years), using Double Guyot training and Single Guyot in younger vineyards. Vine density 4000 vines/ha, soil is marl.

Grape harvest: Manual, separated by varieties: first Pinot Noir, after a few days Chardonnay, Ribolla Gialla two weeks later. Due to the high temperatures, we use dry ice for cooling grapes and preservation of aromas.

Winemaking process: Immediate pressing of grapes, cooling of grape must at 8°C in a stainless steel tank; after two days, racking and adding of selected yeasts. Fermentation, separated by varieties, at a controlled temperature of up to 16°C. Shorter ageing on fine lees, combining wines in a basis for fermentation during the summer. Fine filtering, adding of tirage liqueur and start of secondary fermentation in a bottle during the summer.

Characteristics: An important innovation at the Medot House. This year we are launching a new "young" line of sparkling wine, which has aged on yeast for only 48 months. Its external appearance gives us cause to believe that it will be a very rich and elegant sparkling wine despite its youth.

Appearance: Small, subtle bubbles are vivacious and energetic. Yellow-green and golden – the mixture of freshness and maturity is apparent at first sight.

Aroma: Nose is fresh, fruity and mineral. The tone of mature Golden Delicious prevails, overlapping with a smell of white peach and almond blossom. In the background we can perceive gentle autolytic tones of the 4-year ageing on yeast lees.

Flavour: We can perceive cakes pastry, white fruits, and citrus as well as a full and harmonic taste of minerals, with a convincing long ending.

Recommended dishes: We can use it as an aperitif; it combines excellently with cold cuts and salamis, oysters, fish and meat carpaccio, steak and baked fish.

Bottling: In bottles of 0.75l, 6 bottles to a cardboard box, 1 to 3 magnum bottles of 1.5l in a wooden box.

www.medot-wines.com

Medot Homestead, Gregorčičeva 19, 5212 Dobrovo v Brdih, +386 40 830672

