

SINCE 1812



MEDOT

MEDOT BRUT CUVÉE

Alcohol: 11.9% vol

Acid: 6.2 g/l

Sugar: 6 g/l

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

Type of wine: Sparkling wine, brut

Vintage: Not determined

Output: 4000 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. Vines density 4000 vines/ha, soil is marl.

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

Winemaking process: Immediate pressing of grapes, cooling of grape must at 8°C in a stainless-steel vessel; 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 basis during the summer. Fine filtering, adding of tirage liqueur and start of secondary fermentation in a bottle during the summer.

Wine ageing/care: Long refermentation. Disgorging is carried out after at least five years of ageing in a bottle. Liqueur d'expédition is added and the prepared bottles age for at least half a year in the home cellar.

Bottling: In bottles of 0.75l, in a cardboard box of 6 bottles, smaller quantity of magnum bottles in a wooden box of 1 or 3 bottles.

Characteristics: Made of Ribolla as the dominant variety, then Pinot Noir and Chardonnay. Long refermentation. Disgorged after at least five years of ageing on fine lees.

Colour: Light gold with green shades

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

Aroma: Multidimensional. It reveals a fruity character and the beauty of long ageing on fine lees. We can perceive toasted bread, croissants and cream, but also apple, lemon and honey tones.

Flavour: Elegant sparkling wine with an intense flavour of the local minerals and fine texture. Citrus peel and strawberry flavours are supported by the toasted bread. Rich ending and long aftertaste.

Recommended dishes: Medot Brut Cuvée has an elegant character and combines well with vegetable dishes, seafood, lobster, prosciutto, pasta or risottos in a creamy sauce, beef carpaccio, hard cheese and fruit pies.

www.medot-wines.com

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

