

SINCE 1812



MEDOT

MEDOT BRUT MILESSIME 2000 RISERVA

Alcohol: 12.5% vol

Acid: 5.3 g/l

Sugar: 3 g/l

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

Type of wine: Sparkling wine, EXTRA brut

Vintage: 2000

Output: 840 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 used dry ice for cooling grapes and preservation of aromas.

Winemaking process: Immediate pressing of harvested 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 during the summer. Fine filtering, adding of tirage liqueur and start of the secondary fermentation in a bottle during the summer.

Wine ageing/care: Extremely long refermentation. Disgorging carried out after at least ten 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, 1, 3 to 6 bottles in a wooden box.

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

Aroma: Attractive and complex flavour of toasted bread and croissants mixing with the flavour of candied lemon peel. In the background, roasted almonds with white flowers. A rich, elegant and seductive smell.

Flavour: We can perceive citrus fruit, dried fruit, liquorice and honey tones, ending in a convincing and long after-taste.

Recommended dishes: It can be used as an aperitif, but it may accompany the whole meal due to its complexity and abundance. It combines excellently with baked fish and chicken as well as mature cheese.

www.medot-wines.com

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