

SINCE 1812



MEDOT

MEDOT BRUT ROSÉ

Alcohol: 12.5% vol

Acid: 6.1 g/l

Sugar: 9 g/l

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

Type of wine: Sparkling wine, brut

Vintage: Not determined, matures on yeasts for at least four years

Output: 2000 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 for cooling grapes and preservation of aromas.

Winemaking process: Part of Pinot Noir is converted into Rosé by 1-day maceration; part of the harvested grapes are immediately crushed. Cooling of 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 secondary fermentation in a bottle during the summer.

Wine ageing/care: Long refermentation. Disgorging is carried out after at least four 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

Characteristics: Some drops of the aged Pinot Noir, added as liqueur d'expédition, gives the wine a stamp of pleasing fruitiness, which combines well with the joyful character of Rosé.

Colour: Vivacious gentle colours with violet shades

Aroma: Multidimensional. It reveals a fruity character and the beauty of long ageing on fine lees. We can perceive petals, cream, hazelnut cake, citrus and honey.

Flavour: Flavours of strawberries and red fruit give a wide dimension to the sparkling wine. Flavours of toasted bread and hazelnuts contributes to its complexity. Ending is very fresh and balanced.

Recommended dishes: Medot Rosé is an excellent aperitif, but it is also a good choice for raw and smoked fish, seafood, tempura-vegetables, carpaccio, grilled chicken, fried meat, forest fruit desserts.

www.medot-wines.com

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