



Marjan Simcic Ribolla Opoka Cru 2018

The top ribolla from Marjan Simcic. Anyone who knows his 'basic' cuvees knows that you are dealing with incredibly good wine. His Opoka wines come from the best vineyards of the domain. All single vineyard bottlings. Skin maceration is applied, also to the white wines.

96/100 Decanter - Caroline Gilby

94/100 James Suckling

30.99 € ~~41.32 €~~

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	White: complex & full bodied
Grape Variety	Rebula (Ribolla Gialla)
Viticulture	Conversion Bio
Winemaking	Hand picking, 6 days skin maceration, spontaneous fermentation
Maturation	10 months in concrete egg; then 12 months in 500l oak barrels. 12 months bottle maturation before release.
Drinking window	2024-2031
Gastronomy	White meat, grilled fish dishes, lightly spiced curries,...
Volume (cl.)	75.0
Alcohol percentage	13.0