



Marjan Simcic Pinot Noir Cru Selekcija 2022

Ruby red colour, almost transparent. Typical pinot noir. The bouquet consists of cherries, cherry liqueur, orange zest and smoked touches from the barrel maturation. The wine tastes of ripe fruit, again cherries and red fruit combined with light smokeiness and a fine leaf of mint. Long, fruity aftertaste.

23.56 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	Red: complex & powerful
Grape Variety	Pinot Noir
Viticulture	Conversion Bio
Winemaking	Hand-picking, 15 days skin maceration, spontaneous fermentation with the grape's own yeasts.
Maturation	29 months in 225l oak barrels; of which up to 30% are new.
Drinking window	2024-2031
Gastronomy	Noble poultry, veal, lamb fillet or crown, mushroom-based dishes
Volume (cl.)	75.0
Alcohol percentage	13.5