



Marjan Simcic Teodor Belo Cru Selekcija 2022

The Selekcija wines of Marjan Simcic are among the best wines from Slovenia. Served in gastronomic restaurants from Tokyo to New York; perhaps soon at your table?

Intense, beautiful golden yellow color. Aromatic fruit-driven wine with hints of exotic fruit, dried fruit, toast and dried flowers and a pinch of vanilla. Despite the rich style, the wine is elegantly combined with that ripe, rich creamy mouthfeel.

Note: you do not drink this white wine too cold. Serve around 10-12°C.

23.14 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	White: complex & full bodied
Grape Variety	Rebula, Sauvignonasse/Sauvign Vert, Pinot Gris
Viticulture	Conversion Bio
Winemaking	Hand-picking, 2-8 days skin maceration depending on the grape, spontaneous fermentation
Maturation	23 months in 3000l oak barrels (ribolla); 23 months in 500l oak barrels. (sauvignonasse & pinot gris) 6 months bottle maturation before release.
Drinking window	2024-2031
Gastronomy	Lobster, grilled fish dishes, risotto with truffles, asparagus, fine poultry and mature cheeses
Volume (cl.)	75.0
Alcohol percentage	13.5