



Edi Simcic Duet Lex

(doo-ET leks)

From Edi Simcic, comes a Bordeaux-style blend of stunning power, yet is amazingly refined. Extremely low-yields, mature vines, and plenty of time in new French oak make Simcic's Riserva richly layered with plum, dark tea, and woodsmoke. A monumental achievement that will age for 20 years or more.



LOCATION

Goriška Brda, Slovenia.
(Town of Vipolže)
7.5 hectares. 90-160 meters.



SOIL

Ponca.



ESTATE

Edi Simcic.
(AY-dee SEEM-chitch)



VINE

Double-Cane Guyot. Single-Cane Cordon.
5,500-7,500 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Edi & Aleks Simcic.
(AY-dee SEEM-chitch)
(AHL-eks SEEM-chitch)



VINIFICATION

15 days with ambient temperature and frequent submersion of the skins.



VARIETALS

80% Merlot,
10% Cabernet Sauvignon,
10% Cabernet Franc.



BARREL

1st passage French oak barriques.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

42 months in the barrel.
12 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

110 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Peppercorn crusted New York steak,
hearty Cassoulet, and pork chops cooked
in butter with sage.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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