



# Edi Simcic Kolos

(KOH-los)

If one ever desired to challenge Bordeaux in a blind tasting, winemaker Aleks Simcic's Kolos would be THE competitor to knock any Bordeaux champion off its pedestal! Bold statement? Hardly, if you have Kolos as your secret weapon. Understanding the supreme pedigree of this wine is simple, as one taste vividly displays the entangled, sultry finesse of pine oil, cherry liqueur, bilberry, and dehydrated blueberries, blended with steeped tea leaves, liquid smoke, cinnamon stick, fern leaf, and dirt road minerality. Kolos is truly Slovenian in its purest expression.



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 and  
open air repassings.



VARIETALS

34% Merlot,  
33% Cabernet Sauvignon,  
33% Cabernet Franc.



BARREL

1st passage French oak barriques.



RESIDUAL SUGAR

0.8 grams per liter.



MATURATION

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



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

50 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Prime Rib, Porcini mushroom risotto,  
and wild boar ragu.



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

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