



Edi Simcic Rebula Rubikon

(RAY-boo-lah roo-BEE-kohn)

From Slovenia, just meters over the Italian border, Edi Simcic has been hailed by critics as the finest winemaker in Eastern Europe, and one of the very best in ALL of Europe. His wines, worth every penny, are never inexpensive—until now. In our opinion, no grape is more important, or more profound in this appellation, than Rebula. Bright, fresh and mineral-laden, it also has a delightful sweet cream essence to it, derived from local autochthonous yeasts that ferment 11 months in French oak. With terrific acidity, the wood is almost imperceptible, allowing the fruit to shine through.



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

Fermentation in French oak.



VARIETALS

100% Rebula.



BARREL

1st passage French oak.



RESIDUAL SUGAR

2.4 grams per liter.



MATURATION

11 months in the barrel.
8 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

180 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Grilled zucchini salad, roast chicken
with fresh herbs and polenta, and
almond-crusted halibut.



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

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