



Edi Simcic Tokata

(toh-KAH-tah)

As many know, the grape can no longer be called “Tocai” in Slovenia (because of confusion with Hungarian Tokaji), so estates are scrambling to re-name their classic Tocais. Simcic now calls his, “Tokata,” and it is a showstopper. With commendable, well-structured acidity, this wine offers creamy notes of pear, almond, and nectarine, with a density that will allow it to age for 10 years or more. In classic Simcic style, this Tokata is deftly barrel fermented, emphasizing the natural richness associated with Tocai.



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 for three hours with contact with the skins at an ambient temperature.



VARIETALS

100% Furlanski Tokaj.



BARREL

1st, 2nd, and 3rd passage French oak.



RESIDUAL SUGAR

3.2 grams per liter.



MATURATION

10 months in the barrel.
6 months in the bottle.



ACIDITY

4.9 grams per liter.



VINTAGE PRODUCTION

200 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Grilled prawns, barbequed pork,
and hard Alpine cheeses.



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