



Edi Simcic Triton Lex

(TREE-tone leks)

The Simcic family has owned their estate for over 100 years. Winemaker Aleks Simcic recognized the pedigree and potential of the family vineyard, and has worked to bring the estate to brand new heights. Triton Lex is the estate's top white cuvee, a classic blend of French-origin varietals that absolutely sing with brightness, acidity, and polish from some of the best soils in Europe. Fermented and aged in French barrique, this wine deftly avoids any "oakiness," and instead exhibits an effortless lushness, supported by the incredible quality fruit.



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 at an ambient temperature
for three hours.



VARIETALS

34% Sauvignon Blanc,
33% Chardonnay,
33% Rebula.



BARREL

1st passage French oak barriques.



RESIDUAL SUGAR

2.6 grams per liter.



MATURATION

14 months in the barrel.
6 months in the bottle.



ACIDITY

4.9 grams per liter.



VINTAGE PRODUCTION

130 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Grilled salmon with wild rice,
quail, and rack of lamb.



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

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