

Marjan Simčič

Slovenia - Zegla - Dobrovo



Ownership/Founders Simčič Family / Josef Simčič

Start of Activity 1860

Vitiviniculture Traditional / Organic

Hectares 18

Bottles produced 130.000

CABERNET-SAUVIGNON GORIŠKA BRDA

100% Cabernet Sauvignon

Production area: Brda - Slovenia

Terrain: marna, scisto e arenaria (flysch o roccia marnosa)

Harvest: manual, late August

Vinification: Classical skin contact fermentation with natural yeasts for 14 days in stainless steel tank (fermenter)

Refinement: eight months, 70 percent in stainless steel tanks and 30 percent in 225-liter oak barrels (barriques). Bottle aging for at least one month

Color: ruby red with violet hues

Fragrance: Fresh black currant, plum and other dark berries. Hints of herbs can also be perceived

Flavor: The palate presents an abundance of berries; most recognizable on the foreground are raspberry and dark cherry notes. Tannins are barely noticeable. It is fresh, very pleasant, smooth and drinkable - a wine with a great aftertaste

Alcoholic Grade: 12.5% vol



In 1988 Marjan Simčič, together with his wife Valerija, took the reins of the family business, the origins of which date back to 1860, and immediately worked to create a new and modern winery, with the aim to produce high quality wines. The 18 hectares of owned vineyards (some of which are more than 55 years old), are located in the area of Collio Goriziano, on the boundary between Italy and Slovenia, an area that offers perfect climatic conditions for the viticulture thanks to the warm sea air coming from the Friuli plain and a shield against the cold mountain air given by the Julian Alps and the Ternova plateau. The terroir of this area is characterized by thick layers of marl and sandstone, ideal to produce great quality wines: Marjan produces three lines of wine, the classics made from the youngest vines; the Selection, which is made with the best bunches harvested from the oldest vines, and finally, Opoka wines, which fully represents the Brda region, only produced in the best vintages and in limited quantities, place on the market after maturing from 22 to 36 months in barrels made from the best wood, and after being decanted and bottled with a single decantation procedure, without being filtered.