

# Marjan Simčič

Slovenia - Zegla - Dobrovo



## 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:** rosso rubino con riflessi violacei

**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

MARJAN SIMČIČ®

DOMAINE



EST.

1860

Ceglo

BRDA



**Ownership/Founders** Simčič Family / Josef Simčič

**Start of Activity** 1860

**Vitiviniculture** Certified organic

**Hectares** 24

**Bottles produced** 130.000

In 1860, Anton Simčič bought a farm in Medana and started grape growing and wine production. Since then, five generations of the Simčič family have devoted themselves to wine growing with passion. Marjan Simčič, who has been at the helm of the Domaine since 1988, has raised production to levels of excellence, putting Brda on the international wine map. The family owns 14 hectares of vineyards in Slovenia (Brda) and 10 in Italy (Collio), lands historically suited to viticulture, classified by Emperor Joseph II. Marjan has conducted extensive research on the vineyards, analysing the soil and microclimatic conditions to identify the most promising areas. These studies led to the creation of the prestigious OPOKA CRU line in 2008, which expresses the unique character of the Opoka soil. Sustainability is a core value for the Simčič family: the vineyards are organically cultivated and the work is mainly done by hand. They produce premium wines in five lines: the Brda Classic, the CRU selection wines, the exclusive Opoka CRU, the sweet Leonardo Passito and the new Numerals line. Thanks to controlled yields and attention to every detail, their wines reflect the excellence of the terroir of origin.