

# Marjan Simčič

Slovenia - Zegla - Dobrovo



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

**Start of Activity** 1860

**Vitiviniculture** Traditional / Organic

**Hectares** 18

**Bottles produced** 130.000

## SAUVIGNON OPOKA JORDANO CRU GORIŠKA BRDA

**100% Sauvignon Blanc**

**Production area:** Brda - Slovenia

**Terrain:** interamente calcareo e marnoso

**Harvest:** Manual selected in 15 kg cassettes

**Vinification:** Fermentation in contact with the skins (maceration) for 4 days in 4,000-liter truncated oak vats, without the addition of selected yeasts. Soft pressing with pneumatic press

**Refinement:** 18 months in 3,500-liter oak barrel, at least 4 months in bottle thereafter

**Color:** Yellow with golden hues and mineral highlights

**Fragrance:** delicate and extremely fruity (reminiscent of peach, ripe pear, grapefruit), as well as floral (elderberry) and herbaceous (paprika, tomato leaves, basil, Mediterranean herbs), to the hint of leather

**Flavor:** very pleasant, intense and long-lasting aftertaste

**Alcoholic Grade:** 13.5% 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.