



Single vineyard

REBULA

Furlanovo

TECHNICAL SPECIFICATIONS



VINTAGE:
2021

ALCOHOL:
13.5 VOL. %

TOTAL ACIDITY:
5.50 G/L

PH:
3.26

RESIDUAL SUGAR:
DRY

VARIETIS:
REBULA

OUR SOMMELIER RECOMMENDS

Served cooled at 12°-14°C
We recommended for white
sea fish dishes, seafood,
vegetable risotto and pasta
with vegetable sauce.



Brda's climate combines the freshness of cold alpine winds and warm Mediterranean air, which gives the local wines a rich aroma. The most recognizable feature is the minerality, which it comes from a special soil - opoka.

Rebula Single vineyard

The grapes originate from the selected vineyard Furlanovo, located in the Višnjevik village. This terraced vineyard, planted with Rebula on a classic marl soil, where for the last decade vines have been cultivated according to the principles of sustainable production. Located in a southern sunny area at 300 m above sea level, this carefully tended grassed vineyard is 30 years old. Each grapevine carries 1 kg of grapes. The series consists of 2000 bottles. Grapes were harvested manually in the beginning of October, when Rebula was perfectly ripe – as the last white grapes in the winery, at the same time as late red varieties. Production method: In the beginning of October, barrels were filled with Rebula must, to which whole grape berries were added beforehand (approx. 20% of the volume). Fermentation took place at higher temperatures ranging from 17 to 18 degrees Celsius. After fermentation was completed, wine was left in contact with the berries and macerated for 10 months. In the final stage, the wine was aged in big oak containers until bottling. This wine is golden yellow with a greenish tinge. Its full body and vibrant freshness, so typical for Rebula, is complemented by touch of grapefruit and herbs. The wines combine the old tradition from Brda and modern knowledge with the interpretation of one of the most prominent Slovenian oenologists, Darinko Ribolica.

What can the label Single vineyard mean?

"Single vineyard" does not have a single translation in Slovenian, but it means single or independent vineyard. It is an increasingly widespread English expression that appears all over the world the world. We asked a wine expert how to understand it Dušan Brejc, who gave us the following explanation: "As is the case with French 'terroir', which brings out the collective effects sites and people, are unique and different every year, but the high quality of the wines is largely attributed to the vineyard and the year, because everything else, from the selection of varieties to the technology used, is even knowledge that can be had practically everywhere. Therefore, it is in the economic, environmental and social, therefore in terms of sustainability, expediently highlight the vineyards, which produce grapes for quality wines with a protected geographical area origin, which to the greatest extent and comprehensively reflect the environment in which were created. "Taste of the vineyard" is a parable that is used in the new world understood as "a sense of place". For credibility such efforts are necessary within the existing vineyard wine legislation to define what this English term encompasses and give him a Slovenian synonym. In favor of winemakers and consumers."

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