



## Marjan Simcic Pinot Noir Cru Selekcija 2022

Ruby red colour, almost transparent. Typical pinot noir. The bouquet consists of cherries, cherry liqueur, orange zest and smoked touches from the barrel maturation. The wine tastes of ripe fruit, again cherries and red fruit combined with light smokeiness and a fine leaf of mint. Long, fruity aftertaste.

31.41 €

|                    |  |
|--------------------|--|
| Winery             | Marjan Simcic  |
| Country - Region   | Slovenia, Goriska Brda   |
| Winestyle          | Red: complex & powerful  |
| Grape Variety      | Pinot Noir   |
| Viticulture        | Conversion Bio   |
| Winemaking         | Hand-picking, 15 days skin maceration, spontaneous fermentation with the grape's own yeasts. |
| Maturation         | 29 months in 225l oak barrels; of which up to 30% are new.                                   |
| Drinking window    | 2024-2031  |
| Gastronomy         | Noble poultry, veal, lamb fillet or crown, mushroom-based dishes                             |
| Volume (cl.)       | 75.0   |
| Alcohol percentage | 13.5   |