

## Lisičk

# **TECHNICAL SPECIFICATIONS**



VINTAGE: 2014

ALCOHOL: 13.0 vol. %

TOTAL ACIDITY: 5,09 g/l

PH: 3,36

RESIDUAL SUGAR: Dry

VARIETIES: 100 % rebula

# OUR SOMMELIER RECOMMENDS

Served cooled at 12° - 14°C. We recommend refreshing salads, white sea fish dishes, seafood and vegetable risotto. The Brda climate is a combination of fresh winds from the Alps and warm Mediterranean air, producing wines with a broad spectrum of aromas. However, the hallmark of the wines produced in this region is their minerality, which is due to the typical marly soil in which the grapevines grow.

#### Motnik Single Vineyard

The grapes originate from the selected vineyard Lisičk, located in the Neblo village. This is a terraced vineyard of Ribolla Gialla with 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 150 m above sea level, this carefully tended grassed vineyard is 25 to 30 years old. In it, each grapevine only carries 1 kg of grapes. The batch included 2,000 bottles. Grapes were harvested manually in the beginning of October, when Ribolla was perfectly ripe – as the last white grapes in the winery, at the same time as late red varieties.

Production method: In August, selected used barrels were smoked with a special method using Mediterranean herbs (sage, laurel, thyme, wild thyme, rosemary) in preparation for harvest. In the beginning of October, barrels were filled with Ribolla 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. Rebula Motnik is an orange macerated wine of golden colour. Its full body and vibrant freshness, so typical of Ribolla Gialla, are complemented by a lovely herbal aroma. The wine combines the old tradition from Brda and modern knowledge with the interpretation of one of the most prominent Slovenian oenologists, Darinko Ribolica, and our main cellarman Igor Skubin.

## What does Single vineyard label mean?

In search of the highest quality, Slovenian winegrowers have, in the recent years, also started to look for vineyards which not only meet the general quality requirements, but also reflect the special identity of the site or the vineyard. To prove how important winegrowing location is, we can use the example of the Motnik Single Vineyard Ribolla from the Lisičke vineyard, which in the year 2020 scored 95 points and received a gold medal at the British wine competition Decanter world wine awards.

#### www.debaguer.si

KLET BRDA, z.o.o. Dobrovo, Zadružna cesta 9, 5212 Dobrovo, Slovenija T +386 (0)5 33 10 100, info@klet-brda.si



