

Estate Name: SIMČIČ  
Region: Slovenia  
Appellation: Goriška Brda

Simčič's family has 13 hectares of vineyards in production area called Goriška Brda located close to Italian border (Collio ). Vineyards are in villages Vipolže, Kozana and Fojana at the altitude between 90 and 180 meters. Exposition of vineyards is from South to West. Beginning of proper production of bottles began in the year 1989 with 3000 bottles, actual total production of various grape varieties is approximately 55-60.000 bottles. All of them are aged in barrels. French oak is used for both white wines, as well for the red wines. Basics of all products is very low production per plant and very strict selection of grapes in vineyards. Yields are minute (1 bottle per plant), the wines consequently concentrated and powerful, with modern even controversial tones, great length and deep fruit. Grapes are harvested when they are fully mature. Result of that are products with mature fruity tests and flavours.

Basics of our quality is very detailed work in vineyards, especially "green work" and straight selection of the grapes.

We have to mention that we don't use the herbicides, pesticides and insecticides in our vineyards. Of course, we also harvest manually.

Wine: Edvin

Vintage: 2020

Alcohol: 13,5 %

Residual sugar: 2,5 g/lit

Total acidity: 5,7 g/lit

Production area and village: Fojana, Vipolze, Kozana - Goriska Brda

Grape varieties: Merlot 90 %, Cabernet Sauvignon 10%

Name and extension of the vineyard: various vineyards

Exposition: South, West

Altitude: 90/120 meter

Soil composition: Marl

Cultivation method: Double cane Guyot

Plant density: 3500/6000 plants per hectare

Average age of the vines: 17/35 years

Yield per hectare: 50 quintals

Harvest period: end of September

Fermentation casks: french oak barrique

Fermentation temperature: not controlled

Fermentation and maceration: 14 days

Oenological interventions to increase transfer of substances from skins: frequent submersion of the skins and open air repassings

Dimension and kind of ageing woods: 12 months used french oak barriques

Wood ageing and bottle ageing: 12 months wood ageing, 3 months bottle

Oenological operations to stabilize the product: light filtering before bottling

Average number of bottles produced: 4.000 0,75 lit bottles

