

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

