



Marjan Simcic Merlot Opoka Cru 2019

Purple-red colour. In the nose we find aromas of ripe plums, blueberries and blackberries combined with a smoky touch from the wood maturation. Let this wine mature a bit more and you will be rewarded with the typical maturation aromas such as leather, cedar and cigar. In the mouth full & firm with persistent, but ripe tannins. Very long aftertaste.

This is a wine for keeping. If you drink it now, a carafe for a few hours is recommended.

We keep repeating it: Marjan Simcic's wines are world class. They are served in the best restaurants in the world. And soon at your table too?

This is the same clone of Merlot as grown at Pétrus in Bordeaux, with long, loose bunches and small berries and fruit is selected from a high part of the vineyard that is breezy and sunny all day. It's bright, ruby-purple in the glass, not over-extracted. The nose is refined and appealing with hints of raspberry, bramble and mulberry, overlaid with touches of roast coffee and fine vanilla. The palate has lovely cherry and loganberry fruit with a twist of cloves and grainy, youthful, tannin structure, promising a long life

50.41 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	Red: complex & powerful
Grape Variety	Merlot
Viticulture	Conversion Bio
Winemaking	Hand-picking, 28 days skin maceration, 30% whole bunches; spontaneous fermentation with the grape's own yeasts.
Maturation	48 months in 225l oak barrels; of which up to 30% are new.
Drinking window	2024-2035
Gastronomy	Red meat, dry aged, game

Volume (cl.)	75.0
Alcohol percentage	14.5