



Quercus Rebula

A synonym for Brda – refreshing and unforgettable.

Appearance, aroma & flavour

Appearance: Clear yellow with a fresh green note.

Aroma: The aroma of lemon, green apple, cedar tree, grapefruit, nicely rounded with a delicate scent of acacia.

Flavour: The mouth cleaning, pleasant freshness and distinctky mineral, characteristic of Rebula.

Sommelier recommends

Food pairing: Devine with fish, seafood and local cuisine of Brda region.

Aging potential: Up to 3 years.

Temperature: 8-10 °C

Production method

Wine growing area: Brda

Location of vineyards: SW, E, S

Form of vineyards: terraces

Altitude: 80–200 m

Vine training: single Guyot

Spacing: 5,000 6,000 vines/hectare

Age of vineyards: 10 – 30 years

Soil type: marl, sandstone

Climate: sub-Mediterranean with warm air from the sea and cool winds from the Alps.

Grape variety: 100% Rebula.

Harvesting: Exclusively handpicked grapes.



Fermentation:

100% in stainless steel at 14°C

Maturing:

100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Parameters

Vintage: 2025

Alcohol: 13,00 % vol

pH: 3,27

Residual sugar: 2,1 g/l

Acids: 5,68 g/l