

## 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 distinctly 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

