

VINSKA  
WINE



KLET  
CELLAR

ferdinand

Matjaž Čertrič

# ÉPOCA

REBULA ÉPOCA  
2013



**89**  
points  
Drink: 2015-2020

### 2013 Ferdinand Rebula / Ribolla Gialla "Época"

The 2013 Rebula / Ribolla Gialla "Época" (the double name references the Italian version) was aged for 16 months in used French oak (one-third each: second, third and fourth use oak). This manages to maintain most of the freshness of the unoaked Rebula reviewed this issue, while integrating its oak well. The nice acidity slices right through the wood, while the wine's texture becomes lusher and more velvety than the fruity and unoaked version. It finishes with tension and some power. Nicely concentrated in the mid-palate, it should have the stuffing to hold up to food. This is very well done. Personally, I liked the unoaked version better, but that's merely a personal preference. This will likely hold up better to food and it is perfectly balanced.

This producer's efforts with Ribolla Gialla were very interesting. They were some of my favorite whites in this report and reasonably priced for what they are. They are well worth a look.

Importer(s):

Winebow, Inc., 236 W 26th St, New York,  
NY 10001, (212) 255-9414 ,  
[www.winebow.com](http://www.winebow.com).

- Mark Squires (March, 2016)

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