

# TOP SLOVENIAN **REBULA**

# Slovenia

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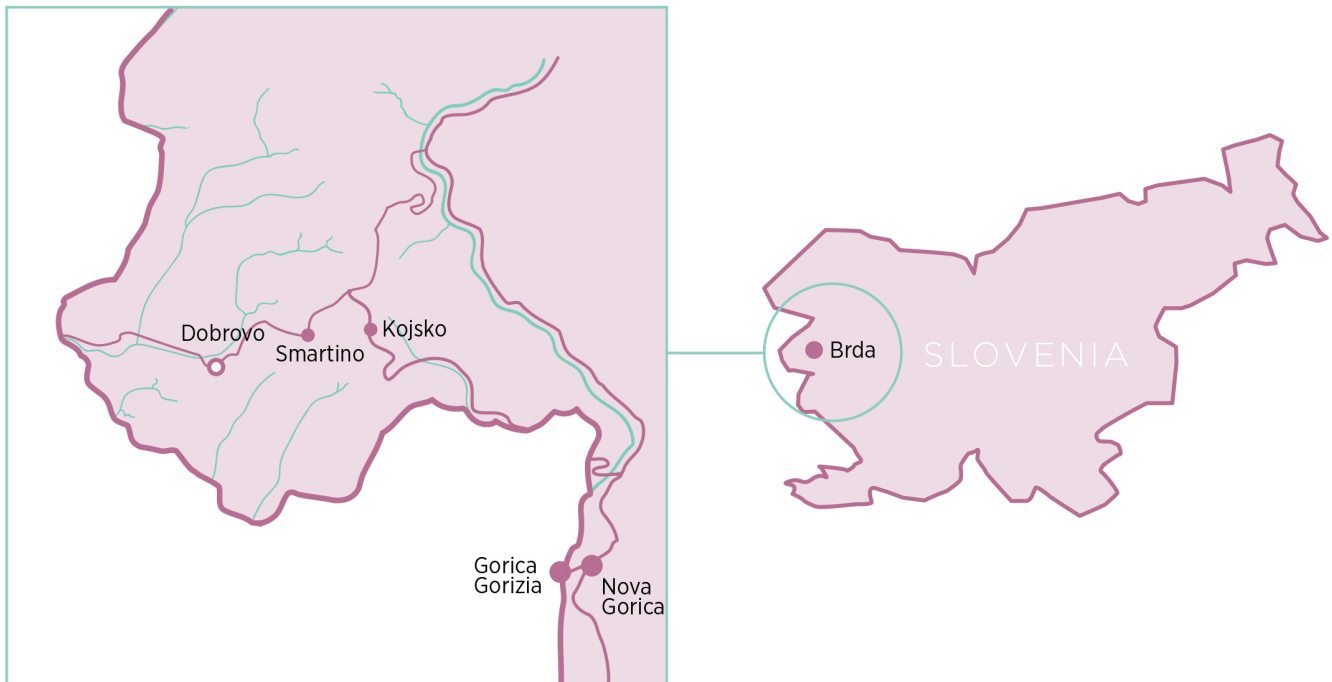


The Brda / Collio region is a wine area located in central and southern Europe, distributed over Italy and Slovenia. Here different varieties are cultivated, in particular the white ones, which are then divided into native and international varieties.

Among the white grapes, one of the most typical of the area is the Ribolla Gialla; called Rebula on the Slovenian side. Historically, this region has been called by many different names.

The name that remains, however, is from the period in which this territory found its greatest notoriety.

By the way, it's impossible to speak about just one Rebula / Ribolla, since different types belong to this family, including the yellow grape varieties of small bunch grapes, variety of large grapes and even the variation of green Rebula. However, thanks to the climate of Brda, combining the freshness of the Alps, and the influences of the Mediterranean Sea, the wines of this region display a rich aromatic composition.



The most distinctive feature of the Brda wines is, however, their minerality, due to a particular component of the soil – the world-famous ‘ponca’, or Opoka.

It is clear, however, that this is one of those rare cases in which a wine varietal, instead of dividing, unites two territories separated by a national border but sharing territorial and, consequently, wine-growing affinities.

The rest is the magic of interpretation, which allows expert winemakers to experiment with fermentation and aging, and always having the identity of the wine in mind, to give the

consumers all the beauty and variety of a wine varietal that holds some of the most remarkable winemaking experiences in the world.

# Classical Rebula wines

This style of Rebula wines offers well-crafted fruitiness with peach, white flowers, citrus and apple notes. It is characterized by a persistent acidity, which has a remarkable impact alongside its distinct mineral note. These wines are ready to drink from now to up to 3 years.

To obtain such wines, the grapes are exclusively handpiked from terraced vineyards, normally in mid-September, when optimally ripe. The yield per hectare is between 7 and 9 tons. The wines are matured in stainless steel or large oak casks from 6 to 18 months on selected, even indigenous lees, with or without malolactic fermentation.

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

93<sup>+</sup>



**Rebula Journey 2019**

MEDOT

*Bright straw yellow in colour. Fine nose with scents of white peach, aromatic herbs and basil. Iodized trace on the finish. The palate is based on freshness, crisp fruit ending on mineral notes.*



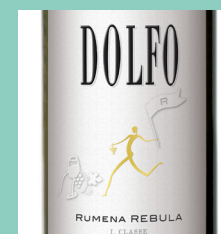
93



**Rumena Rebula 2019**

DOLFO

*Intense and shiny straw in colour. Fruity nose with pineapple and green apple notes. Lively acid on the palate, both almondy and salty towards the end.*



93



**Rebula 2018**

ZANUT

*Yellow in colour turning from straw pale to gold. Fruity nose of pear and musk. Full palate. Savoury freshness with salty closing.*



92<sup>+</sup>



**Rebula Quercus 2019**

KLET-BRDA

*Straw yellow in colour. Both floral and mentholated nose with hints of thyme. Marine closing. Freshness on the palate ending with aromatic and officinal herbs.*



# Mature Rebula wines

The grapes are picked from grassy terraced vineyards, aged from 15 to 65 years, with yields from 4 to 7 tons per hectare. All the procedures in the vineyard are handmade, including the harvest, which takes place in late September, beginning of October, when the grapes have a perfect phenolic maturity.

The winemakers can decide for a short to long skin contact. The fermentation is on indigenous lees and maturation in oak casks and concrete tanks of different shapes and sizes from 18 to 36 months, usually with MLF.

The result are elegant and vibrant wines, rich in texture, with a complex character and disarming ripe flavors, but again marked with minerality and a lovely acidity which gives the wine the opportunity to age very long and well.

## GARDINI NOTES WINE RANKING

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LONG (more than 15 years)

97



### Rebula Opoka Medana Jama Cru 2017

MARJAN SIMČIČ

*Golden colour with amber shades.*

*Elegance on the nose: fruits, spices, gentian, dried orange, star anise and apricot jam in the finish. Thick and crunchy palate with a very long-lasting persistence.*



95+



### Rebula Fojana 2018

EDI SIMČIČ

*Crystalline gold in colour. Fruity nose combined with spices, toasted notes, star anise and pepper. The palate is fat with lively freshness. Salty fruit returning in the aftertaste.*



95



### Ribolla Gialla Bagueri 2017

KLET-BRDA

*Thick straw in colour with golden nuances. On the nose, exotic fruit and mango with recalls of fresh almond. Citrus and chamomile in the finish. Round palate which emphasizes saltiness and thickness.*



93+



### Rebula Margherita 2018

MORO

*Green gold in colour. Fruity nose of yellow plum, vegetal notes, rosemary. The palate is well defined and balanced with a closing of long persistence.*



92

**Rebula Sveti Nikolaj 2018****GRADIS'CIUTTA ROBERT PRINCIC**

*Vivacious straw yellow in colour. Scents of resin, salty notes and recalls of olive. On the palate, balsamic with a good depth.*



92

**Ribolla Visvik 2017****JERMANN**

*Straw yellow in colour with green nuances. Fruity nose with vegetal hints from sage and mint.*

*The attack on the palate is fresh, taut with a balsamic closing.*



# Extended skin contact

## Rebula wines

These white wines behave like reds. They perform very rich structure with smooth tannins, because they undergo maceration. The period of skin contact ranges from hours to days to months. The technique promotes the extraction of tannins, flavor compounds and color. The results can be dramatic, amping up body, texture and structure, as well as intensifying flavors, aromas and color.

To rely on this technique, the grapes must be perfect, so the harvest happens only in the best vintages. Rebula with prolonged skin contact is carefully handpicked when the grapes are overripe, very often from organically grown vineyards with yields from 3 to 5 tons per hectare. It is barrel fermented with indigenous yeasts and then matured in oak barrels, concrete tanks of different sizes and shapes or even amphorae up to 10 years. These are substantial wines with distinct longevity.

### GARDINI NOTES WINE RANKING

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97



**Brda 2017**

KRISTIAN KEBER

*Dense gold in colour. On the nose, lemon and sweet spices, liquorice. Resin and apricot closing.*

*Balanced palate with a pleasant tannic sensation. Long persistence.*



95+



**Rebula Brutus 2015**

FERDINAND

*Amber colour, dense and bright. Crunchy nose with scents of dried apricot, recalls of lavender and a touch of saffron in the finish. When tasted, it is taut, thick with an almondy and salty closing.*



## EXTENDED SKIN CONTACT REBULA WINES

95<sup>+</sup>**Anfora Rebula 2016**  
**ERZETIČ**

*Bright ancient gold in colour. The nose is rich, taut with aromas of apricot, chestnut honey and turmeric. Taut and sharp with pink grapefruit returning. Saline finish.*



95

**Rebula Up 2016**  
**ŠČUREK**

*Intense golden colour. The nose is direct with aromas of dried fruit and coffee.*

*The palate highlights the mineral and salty taste with liquorice in the finish.*







93

OCTOBER 2020

SLOVENIAN REBULA  
WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**SEPTEMBER 2020**

