

Estate Name: SIMČIČ
Region: Slovenia
Appellation: Goriška Brda

Simčič's family has 13 hectares of vineyards in production area called Goriška Brda located close to Italian border (Collio). Vineyards are in villages Vipolže, Kozana and Fojana at the altitude between 90 and 180 meters. Exposition of vineyards is from South to West. Beginning of proper production of bottles began in the year 1989 with 3000 bottles, actual total production of various grape varieties is approximately 55-60.000 bottles. All of them are aged in barrels. French oak is used for both white wines, as well for the red wines. Basics of all products is very low production per plant and very strict selection of grapes in vineyards. Yields are minute (1 bottle per plant), the wines consequently concentrated and powerful, with modern even controversial tones, great length and deep fruit. Grapes are harvested when they are fully mature. Result of that are products with mature fruity tests and flavours.

Basics of our quality is very detailed work in vineyards, especially "green work" and straight selection of the grapes.

We have to mention that we don't use the herbicides, pesticides and insecticides in our vineyards. Of course, we also harvest manually.

Wine: MALVINA

Vintage: 2021

Alcohol: 13 %

Residual sugar: 1,9 g/lit

Total acidity: 5,3 g/l

Production area and village: Vipolze, Kozana, Fojana - Goriska Brda

Grape varieties: Rebula 10 %, Sauvignon 15 %, Chardonnay 40 %, Sauvignonasse (Friulano) 20 %, Sivi pinot (Pinot Gris) 15 %

Name and extension of the vineyard: Kurinšče, Lazna, Sr.Kos, Potok

Exposition: South/West

Altitude: 90/150 meter

Soil composition: Marl

Oenological interventions to increase transfer of substances from skins:

Dimension and kind of ageing woods: 10% new, 10% one year old, 30% two years old french barriques, 20% three years old, 30% four years old

Wood ageing and bottle ageing: 11 month wood ageing, 6 month bottle ageing

Oenological operations to stabilize the product: medium size filtering before bottling

Average number of bottles produced: 2.600 0,75 lit bottles



The colour is golden with green hints, medium deep. On the nose, nicely open, ripe fruit and some floral notes like yellow peaches, citrus are dominant, including touch of sweet spices like cinnamon and white pepper. Dry on the palate, with oily texture, and pleasant feel. Great aromatic complexity on the palate shows even greater than on the nose. On the top of the fruity notes from the nose it has nice minerality and freshness with a salty finish. After taste is long and persistent with medium intensity. Enjoyable on the nose, enjoyable on the palate with enjoyable texture feeling. In top condition now. Malvina is produced to match a wide variety of dishes.

Ageing potential: 2024 - 2028.