



Name: Blažič Rebula

Classification: Dry white wine

Varietals: 100% Rebula

Appellation: Goriška brda, Biljana-Robida (15 years old vineyard) and Medana (32 years old vineyard)

Density & Yield: Biljana 6,000 vines/ha; 1,2kg/vine and Medana 2,500 vines/ha; 2kg/vine

Annual Production: 10,000 bottles

Alcohol: 13,5%

Climate: Warm summers, with balanced humidity, and mild winters. Strong Mediterranean influence from the Adriatic sea (just 20 km air distance) and Alpine influences from the north.

Terrain: Vineyards are located on steep 25-40% slopes with south-west and west exposure

Soil: Flysch soils (sediments of an ancient ocean) manifested as layers of clay, marl, limestone and sandstone.

Farming: Organic in practice, in conversion to certification since 2020

Vinification: Hand-picked grapes, spontaneous fermentation on the skins for 5 days. Maturation for two years in stainless steel tanks.

Tasting Notes: Rebula is Slovenia's indigenous variety and one of the most representative varietals of the region. It gives exceptional results on Brda marl soil (opoka). Our Rebula is golden yellow colour, with a lively bouquet of ripe citrus, ripe yellow fruits and a touch of vanilla. The wine is soft and warm with bright freshness and minerality, yet rich body and a long-lasting finish.

Serving Suggestions: This wine is particularly fantastic with seafood and fresh water fish, as well as sushi and sashimi and creamy pastas and white meat dishes.

Winery: The Blažič winery is located in the heart of Goriška Brda, in Medana, in the village of Plešivo. The history of the Blažič family dates back to 1890 when Borut's great-grandfather, Peter Blažič, came from Austria-Hungary and bought the farm with old terraced vineyards where, together with his family, they made a living from growing grapes and fruit. Unlike many of the historic wine regions in Europe, the geo-political history of where this farm was founded, drastically characterized the identity of this family estate.