



**Name:** Rodica Truške Rdeče

**Classification:** Dry red wine

**Varietals:** 45% Refosco, 35% Merlot, 20% Cabernet Sauvignon

**Appellation:** Truške, Istria, Slovenia

**Density & Yield:** 4,000 vines/ha; 0.8 kg/vine

**Annual Production:** 8,000 bottles

**Alcohol:** 14%

**Climate:** Mild Mediterranean, with dry and hot summers, and mild winters.

**Terrain:** The picturesque hills near Marezige and Truške are located 5 km from the Adriatic sea, more specifically the Gulf of Trieste. Rodica family vineyards are planted at 250-350 meters asl, terraced, facing South. They enjoy significant day-night temperature swings, constant breezes, which keeps the vineyards well-ventilated and naturally healthy for organic farming. The soil is rich with minerals, consisting predominantly of limestone. The vines are forced to “fight” to get water, which results in better quality grapes.

**Farming:** Certified Organic. Every second row of the vineyard is empty and planted with grass. Only natural fertilizer produced from natural manure is allowed. The vineyards are worked without any irrigation.

**Vinification:** After de-stemming the grape pulp and skins are left for maceration for up to 3 months as spontaneous fermentation begins and finishes. The wine is then transferred into 3-7 year old used barrique barrels where it matures for 3 years. It is then left to rest and further develop for 3 more years in stainless steel tanks. Bottled unfiltered.

**Tasting Notes:** Plum, currant and sour cherry aromas become spicier and more herbaceous as the wine is allowed to open up. On the palate it is rich and exotic, but still lean and elegant. We recommend decanting and allowing the wine to breathe for 30 minutes or more before consuming

Perfect for meditation, and with mature cheeses, smoked brisket, any grilled meat, sausages or wild game.

**Winery:** In 1998, Marinko Rodica, a car mechanic by trade, decided to start a new chapter in his life and became a winemaker. 10 years later, in 2008 Rodica family winery had sixty thousand vines and was certified organic. The brand new environmentally friendly and energy efficient wine cellar was completed in 2012. None of this would be possible without Marinko’s vision and passion and the support of his entire family. Today, Rodica estate organically farms 15 hectares of vineyards, with most of them planted with Malvasia and Refošk.