



Movia

Modri Pinot Noir

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Pinot Noir

Vines: Guyot single, 30 year old vines

Cultivation: organic

Vinification: Late grape harvesting, hand-picked with a short period between the picking and fermentation (max. 2 hours). Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5 %). Maceration takes place from 3 to 4 weeks till the completion of fermentation. Fermentation is completed in wooden barriques where wine matures on its own lees without decanting. No sulfites or conservatives added.

Ageing: Maturing in French barriques up to 4 years; 6 months in the bottle.

TASTING NOTES

A wine with a translucent, ruby red bravura and a dense texture. Intense, sophisticated and inviting aromas of ripe plum, black cherry, even currant, notes of hibiscus and violet petals, as well as scents of vanilla, black pepper, roasted nuts, caramel, cloves, locust bean, leather with a slight perception of smoke. The wine is dry, soft and fairly warm. At the same time refreshing, velvety tannins are slowly rounding off. All underpinned minerality. A Pinot Noir with an intense taste, full-bodied, with accentuated

FOOD PAIRINGS

A wine of harmony that will brighten up roasted meat dishes, such as roast, pork steaks, as well as with pheasant or duck.