



Movia

Lunar

MOVIA

REGION

Brda – Slovenia

VARIETY

100% Ribolla

Soil type: Brda flysh (the Brda Marlstone)

Vines: Mono Guyot, 29 years old vines

Vinification: Late harvesting, hand-picked with a short period between the picking and fermentation (max. 2 hours). Manually destalked grapes are placed in new oak barrels with a specially adapted lid. Fermentation begins in grapes themselves. After 8 months of maturing, at the time of full moon, the wine is free fall-decanted into bottles, without adding sulphur, without filtration and without pressing.

Aging: Matured 9 months in French oak barrels and 6 months in 1L bottles.

TASTING NOTES

A wine of clear amber color, with a dense texture and slowly slipping tears. Its accentuated and fine aromas are reminiscent of boiled apple, quince, apricot and ripe pear. Scents of dried meadow flowers are joined by a hint of candied citrus, hay, nutmeg, white pepper, vanilla, honey, with the finish being especially herbal, with hints of lemon mint and thyme. The palate feels soft, though it is quickly balanced by lively freshness, minerality and a slight astringency from tannins. The taste is intense, full-bodied, and

FOOD PAIRINGS

herbed lamb chops, pork shanks or ribs, also with Angus beef tenderloin with miso paste and sautéed vegetables, or as an accompaniment to a good hamburger, prepared with first-class ingredients.