



Marjan Simcic Merlot Opoka Cru 2018

Purple-red colour. In the nose we find aromas of ripe plums, blueberries and blackberries combined with a smoky touch from the wood maturation. Let this wine mature a bit more and you will be rewarded with the typical maturation aromas such as leather, cedar and cigar. In the mouth full & firm with persistent, but ripe tannins. Very long aftertaste.

This is a wine for keeping. If you drink it now, a carafe for a few hours is recommended.

We keep repeating it: Marjan Simcic's wines are world class. They are served in the best restaurants in the world. And soon at your table too?

Decanter world wine awards: score 95/100!

James Suckling: 97/100

Dit is een bewaarwijn. Drink je hem nu dan is enkele uren karaf aan te raden.

49.59 €

Winery	Marjan Simcic
Country - Region	Slovenia, Goriska Brda
Winestyle	Red: complex & powerful
Grape Variety	Merlot
Viticulture	Conversion Bio
Winemaking	Hand-picking, 28 days skin maceration, 30% whole bunches; spontaneous fermentation with the grape's own yeasts.
Maturation	48 months in 225l oak barrels; of which up to 30% are new.
Drinking window	2024-2035
Gastronomy	Red meat, dry aged, game
Volume (cl.)	75.0



Alcohol percentage	14.5
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