

## REBULA Bagueri

**Modernity and tradition at the same time. A macerated rebula with a unique style. (image)**

### Colour, aroma and taste

**Colour:** deep yellow with a golden hue

**Aroma:** varietal - reminiscent of lemon, cedar, grapefruit, pleasantly rounded off by a gentle aroma of vanilla and fresh bread crust.

**Taste:** Full mouthfeel, fresh and balanced. The finish is smooth, with a delicate note of sweet tanins. For serious wine lovers.

### The sommelier recommends

**Food pairing:** refreshing salads, white sea fish dishes, seafood, vegetable risotto and pasta with vegetable sauce.

**Aging potential:** up to 10 years

**Serving temperature:** 12°C

### Production method

#### **Origin**

Wine growing area: Brda

Position: SW, E, S

Form of vineyards: terraced

Altitude: 120-250 m

Vine training: single Guyot

Spacing: 5,000 vines /ha

Age of vineyards: 15-40 years

Soil type: light - marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

#### **Grapes**

Variety: 100% Rebula

Harvesting: exclusively handpicked grapes

Fermentation: in 6000 l barrels and barrique barrels

Maturing: 100% in 6000 l barrels at least 12 months

Malolactic fermentation: partial

### Awards

<b>Year and the name of the evaluation</b>	<b>Vintage</b>	<b>Award</b>
2020 Vino Slovenija Gornja Radgona	2017	Grand Gold Medal
2018 Decanter world wine awards	2013	Platinum medal - 97 points
2017 Vinalies Internationales, France	2013	Gold Medal
2017 Galicja Vitis	2013	Gold Medal
2016 Concours Mondial Bruxelles - Belgium	2013	Silver Medal
2016 Vino Slovenija Gornja Radgona	2013	champion

### Parameters

Vintage: 2017



Alcohol by volume: 13,5 % vol  
Acids: 5,37 g/l  
pH: 3,44  
Residual sugar: 4,4 g/l