

Edi Simčič

NATURE SPEAKS TO
THOSE WHO LISTEN.

LEX

DUET LEX

Vintage:	2017
Alcohol:	14 %
Residual sugar:	2 g/lit
Total acidity:	5,9 g/l
Production area / village:	Fojana, Vipolže, Kozana - Goriška Brda
Grape varieties:	Merlot 80 %, Cabernet Sauvignon 10 %, Cabernet Franc 10 %
Name and extension of the vineyard:	various vineyards
Exposition:	South, West
Altitude:	90/120 meter
Soil composition:	Marl
Cultivation method/training:	Double cane Guyot
Plant density:	3500/5500 plants per hectare
Average age of the vines:	26/39 years
Yield per hectare:	40 quintals
Harvest:	mid October, hand harvested
Fermentation casks:	stainless steel casks
Fermentation temperature:	not controlled
Fermentation and maceration:	moreless 15 days
Oenological interventions to increase transfer of substances from skins:	frequent submersion of the skins and open air repassings
Dimension and kind of ageing woods:	80 % new French oak barriques, 20 % 1 time used
Maturation (Wood ageing):	48 month wood ageing
Maturation in bottle (Bottle ageing):	6 months bottle
Oenological operations to stabilize the product:	non filtered
Average number of bottles produced:	8.200 / also available in Magnum (1,5l)



GORIŠKABRDA | SLOVENIA

KOLOS

Vintage:	2017
Alcohol:	14 %
Residual sugar:	2,5 g/lit
Total acidity:	5,96 g/l
Production area / village:	Fojana, Vipolže, Kozana - Goriška Brda
Grape varieties:	Merlot 80 %, Cabernet Sauvignon 10 %, Cabernet Franc 10 %
Name and extension of the vineyard:	various vineyards
Exposition:	South, West
Altitude:	90/120 meter
Soil composition:	Marl
Cultivation method/training:	Double cane Guyot
Plant density:	3500/5500 plants per hectare
Average age of the vines:	27/40 years
Yield per hectare:	40 quintals
Harvest:	mid October, hand harvested
Fermentation casks:	stainless steel casks
Fermentation temperature:	not controlled
Fermentation and maceration:	moreless 15 days
Oenological interventions to increase transfer of substances from skins:	frequent submersion of the skins and open air repressings
Dimension and kind of ageing woods:	100% new French oak barriques
Maturation (Wood ageing):	48 months
Maturation in bottle (Bottle ageing):	6 months
Oenological operations to stabilize the product:	non filtered
Average number of bottles produced:	3.700 0,75l and 200 Magnums (1,5l)

