



深圳国际葡萄酒及烈酒展览会  
SHENZHEN INTERNATIONAL WINE AND SPIRITS FAIR  
20 NOVEMBER 2020

# 来自斯洛文尼亚的顶级橙酒 大师班

## Top Orange Wines from Slovenia

I FEEL  
SLOVENIA

### MASTERCLASS

Wine To Asia & Orange Wine Festival – Shenzhen, China

I FEEL  
SLOVENIA

 **SLOVENIA**  
EUROPEAN REGION OF GASTRONOMY  
AWARDED 2021

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## Top Orange Wines from Slovenia Masterclass

Shenzhen, 20. november 2020

来自斯洛文尼亚的顶级橙酒  
大师班

2020年11月20日深圳

### Wine List 酒单

#### Flight 1 - Vipava Valley

Batič - Zaria 2019  
Burja - Bela 2018  
Guerila - Retro 2018

#### Flight 2 - Slovenian Istria

Zaro - Malvazija 2018  
Rojac - Malvazija 2015  
Bordon - Malvazija Dora 2015  
Polič - Malvazija 2015  
Korenika&Moškon - Sulne 2011

#### Flight 3 - Brda

Emeran Reya - Malvazija 2018  
Movia - Rebula 2018  
Marjan Simčič - Rebula Opoka 2018







## Slovenia, a winegrowing country

Slovenia is a traditional winegrowing country. The first evidence of winemaking dates from 400 years BC and there were many vineyards in Roman times. Slovenia is also home to the oldest vine in the world, as certified by Guinness World Records. It grows in Maribor, Slovenia's second city, and is more than 400 years old! Wine and grapevines are deeply woven into Slovene consciousness and culture. Wine is even mentioned in Slovenia's national anthem, while on 11 November the entire country celebrates the feast of St Martin, the patron saint of wine. People in Slovenia raise wine glasses when they are happy and when they are sad. Wine is drunk to celebrate births and to mark deaths.

Slovenia is a small country nestled between the Adriatic Sea, the Alps and the Pannonian Plain. It numbers just two million inhabitants. Grapevines grow on a total of 18,600 hectares in three wine regions, which are subdivided into nine wine districts. In the north-east of the country, in the triangle formed by the borders with Austria, Hungary and Croatia, lies the Podravje (Drava Basin) wine region. Winemakers in this region mostly produce fresh white wines, although some specialise in the production of late-harvest wines with pronounced aromatic properties and high residual sugar. The Posavje (Sava Basin) wine region lies in the south of the country. Its characteristic wines are white wines, Cviček (a light, fresh rosé) and Blaufränkisch, one of the most important red varieties in continental central Europe which actually has its roots in Slovenia (where it is known as Modra Frankinja), according to DNA analysis recently carried out by German experts. The Posavje wine region also produces excellent sparkling wines, made by the traditional method.

The only wine region in Slovenia with a Mediterranean influence is the Primorska region in the south-west of the country. The region is made up of four wine districts: Slovenian Istria on the Gulf of Trieste (in the extreme northern part of the Adriatic); Brda, halfway between the sea and the Alps; the Vipava Valley, where the Bora, the powerful north-easterly wind that characterises Mediterranean Slovenia, is born; and the Karst (Kras), a high limestone plateau known for its red Teran wine, rich in antioxidants. Primorska is also among the global epicentres of the production of the macerated white wines known as orange wines. This is a traditional method of production that is being revived by an increasing number of winemakers, to the delight of wine lovers everywhere.

## 斯洛文尼亚，一个生产葡萄酒的国家

斯洛文尼亚是一个传统的葡萄酒生产国家。最早酿酒记录可以追溯到公元前400年，而在罗马时代就已有许多葡萄园存在。据吉尼斯世界纪录认证，斯洛文尼亚现拥有世界上最古老的葡萄藤。它生长在斯洛文尼亚第二大城市马里博尔，已有400多年的历史了！葡萄酒和葡萄藤编织在斯洛文尼亚人的意识和文化中。斯洛文尼亚甚至在国歌中都提到了葡萄酒，在11月11日，整个国家都在庆祝酒的守护神圣马丁的节日。斯洛文尼亚人在开心和悲伤的时候都会举起酒杯。人们喝葡萄酒是为了庆祝出生和纪念死亡。

斯洛文尼亚是一个坐落在亚得里亚海、阿尔卑斯山和潘诺尼亚平原之间的小国。人口只有200万。三个葡萄酒产区共18600公顷，这些产区又细分为九个葡萄酒子产区。在该国东北部，与奥地利、匈牙利和克罗地亚接壤的三角地带坐落着Podravje（德拉瓦盆地）葡萄酒产区。这个地区的酿酒师主要生产新鲜的白葡萄酒，也有一些专门生产具有明显芳香特性和高残留糖分的晚收葡萄酒。Posavje（萨瓦盆地）葡萄酒产区位于该国南部。该产区主要以白葡萄酒为主，Cviček葡萄酒（清爽、新鲜玫瑰味）和Blaufränkisch。Blaufränkisch是由一个起源于斯洛文尼亚最重要的红色葡萄品种（它被称为Modra Frankinja）酿造。Posavje（萨瓦盆地）产区也生产优质的传统法起泡酒。

斯洛文尼亚唯一受地中海影响的葡萄酒产区是位于该国西南部的Primorska（普利摩斯卡）产区。该地区由四个葡萄酒子产区组成：Istria伊斯特里亚；Brda布尔达；Vipava山谷；Karst喀斯特（Kras）。Primorska普利摩斯卡）产区也是橙酒的生产中心之一。这是一种传统的生产方法，果皮浸渍过的白葡萄酒，由越来越多的酿酒师复兴，受到世界各地的葡萄酒爱好者喜爱。

I FEEL  
SLOVENIA



## Orange Wine Festival

Established in 2012, the Orange Wine Festival has become an international reference event. It takes place in Izola (Slovenia), a small coastal town in Slovenian Istria surrounded by vineyards that have been producing sweet grapes since antiquity. An autumn edition of the Orange Wine Festival was established in Vienna (Austria) in the same year.

The Orange Wine Festival brings together makers of naturally produced white macerated wines from more than 15 countries, including all the most important producers of wines of this type (Slovenia, Italy, Georgia, Austria, Croatia, etc.). The wines presented at the event must be made according to the principles set out in the Declaration of Conformity. Maceration, i.e. the process during which the must remains in contact with the grape skins, must last a minimum of 36 hours, the grapes must be self-grown and hand-picked, the oenological interventions of the winemaker should be kept to a minimum and the total sulphites content may not exceed 75 mg/l. Winemakers are joined at the festival by the makers of gastronomic specialities who share a similarly sensitive attitude towards nature.

The Orange Wine Festival is a pioneering event that has become one of the most important in its field. It attracts numerous visitors from all over the world every year. Many of the visitors who come to Izola in the spring prolong their stay in order to visit the winemakers producing orange wines in the nearby wine regions. The autumn edition of the festival in Vienna is likewise extremely international, thanks to the city's excellent global connections.

The organisers of the Orange Wine Festival have recently decided to expand their presentation of orange wines to other countries and were very happy to accept an invitation to the Wine To Asia fair in Shenzhen. Next year, on 19 April 2021, they will be holding a masterclass at the Vinitaly fair in Verona (Italy), while on 30 April 2021 the traditional Orange Wine Festival returns to Izola (Slovenia). Welcome!

## Orange Wine Festival

Orange Wine Festival成立于2012年，已成为国际标志性活动并在在在斯洛文尼亚的伊斯特里亚半岛（Istria）举办，自古以来城镇周围的葡萄园就一直生产着甜型葡萄。同年也在奥地利维也纳举办秋季Orange Wine Festival。

Orange Wine Festival汇集了超过15个国家及地区自然生产白浸渍葡萄酒的生产商，其中包括来自斯洛文尼亚、意大利、乔治亚州、奥地利和克罗地亚等所有最重要的生产商。美食家们与酿酒师们会一同参与这个节日，他们对自然有着相似敏锐度，在活动中展示的葡萄酒必须按照DOC规定的原则制作。例如浸渍，在此过程中必须与葡萄皮保持接触且持续至少36小时，葡萄必须自然生长和手工采摘，酿酒师的

嗅觉干预应保持在最低限度，总硫酸盐含量不得超过75毫克/升。酿酒师们也参加了这个节日，这些美食专家对自然有着同样敏感的态度。

作为一项开创性活动的Orange Wine Festival，已成为该领域最重要的活动之一。每年都吸引来自世界各地的众多游客，许多在春天来到伊斯特里亚半岛（Istria）的游客都会延长他们的 也纳的秋季橙酒节也非常国际化。

最近Orange Wine Festival的主办方决定拓展推广到其他国家，并很荣幸收到深圳国际葡萄酒及烈酒展览会（Wine to Aisa）的主办方邀请。 明年，即2021年4月19日我们也将意大利维罗纳的Vinitaly上举办大师班，而2021年4月30日Orange Wine Festival将重返斯洛文尼亚伊斯特里亚半岛（Istria）。欢迎各位一同前来参与！





## Introduction by Primož Lavrenčič

**PRIMOŽ LAVRENČIČ** is the owner of the BURJA family vineyard estate in Orehovica (Vipava Valley, Slovenia). After completing a degree in agronomy he taught at the University of Nova Gorica’s Faculty of Viticulture and Oenology before deciding to go his own way as a winemaker, following his firm principles: he believes in the integrity, diversity and richness of nature, respects local varieties and is committed to the expression of terroir in wines. His wines are certified organic and appear on the wine lists of the most prestigious restaurants and wine shops. Wine experts from around the globe come to visit his cellars and vineyards.

## Masterclass led by Ian Dai

**IAN DAI** is a wine professional with more than 10 years of experience. He began his career as a sommelier at the Fairmont Peace Hotel in Shanghai. He holds the WSET Level 4 Diploma in Wines and the WSET Level 3 Award in Spirits. He has worked in sales, restaurants and e-marketing projects. He is WSET Certified Wine Educator and a certified educator for the German Wine Institute (DWI), Wine Australia and Wine of Chile. He is also founder and winemaker at Petit Garden and founder of the Ferment-Tation wine fair, which focuses on biodynamic and sustainable wines. He reviews and judges wines for Decanter Asia, the Cathay Pacific Hong Kong International Wine & Spirit Competition and Wine 100 (Shanghai).



Primož Lavrenčič

## Introduction by Primož Lavrenčič 主理人简介

**PRIMOŽ LAVRENČIČ**是BURJA 葡萄酒酒庄的主理人，酒庄坐落于斯洛文尼亚奥雷霍维齐市 (Orehovica)的 Vipava 河谷里。在完成农学学位后，他任教于诺瓦哥里卡大学葡萄栽培与酿酒学院，之后他遵循着自己的理念成为了一名酿酒师。他坚信大自然的完整性和生物多样性，尊重当地的葡萄种类，立志于展现当地葡萄酒的独特风味。他的葡萄酒被认证为有机葡萄酒，并出现在最负盛名的餐馆和葡萄酒商店的酒单上。 来自世界各地的葡萄酒专家都来参观他的酒窖和葡萄园。

## Masterclass led 戴鸿靖讲师

戴鸿靖（Ian Dai）是一位拥有10多年经验的葡萄酒专业人士。他的职业生涯开始于上海费尔蒙特和平饭店，曾在贸易、餐饮、电商项目中工作。他持有WEST四级葡萄酒认证及三级烈酒认证，是WEST认证的葡萄酒教育家，也是德国葡萄酒协会（DWI），澳大利亚和智利认证的葡萄酒教育家。此外，



Ian Dai

戴鸿靖（Ian Dai）也是Petit Garden的创始人和酿酒师，和Ferment-Tation葡萄酒博览会的创始人，该博览会聚焦于采用生物动力法（biodynamic）和可持续发展（sustainable）种植酿造出的葡萄酒。曾作为葡萄酒大师出席亚洲葡萄酒大赛（Decanter Asia）、香港国际美酒品评大赛及WINE100葡萄酒大赛等。





Top Orange Wines  
from Slovenia

Batič - Zaria 2019  
Burja - Bela 2018  
Guerila - Retro 2018



Vipava Valley

Total vineyard area: 2,265 ha  
Climate: continental with Mediterranean influence  
Principal varieties: Zelen, Pinela, Ribolla, Istrian Malvasia, Welschriesling (whites), Merlot, Barbera, Cabernet Sauvignon (reds)

The Vipava Valley take its name from the river Vipava, which rises from various springs and flows through the picturesque little town of the same name. The valley has a long tradition of winemaking and forms part of the historical route from the Italian lands to the Pannonian Plain. The climate profile of the upper part of the valley differs from that of the lower, so the wines from the two parts of the valley also differ. The valley as a whole is delimited to the north by a high ridge, while winegrowing hills rise towards the south. A notable feature of the Vipava Valley are indigenous white grape varieties such as Pinela, Zelen and Klarnica (among others). In recent years a new generation of winemakers have been building their reputation on a traditional blend known as Vipavec. Their standard-bearer is Primož Lavrenčič, who is committed to returning traditional grape varieties to the area's vineyards (following their disappearance in past decades) and firmly believes that the modern Vipavec is an orange wine.

Vipava Valley 威帕瓦河谷

葡萄园总面积: 2,265 公顷  
气候: 地中海型气候  
主要葡萄品种: 泽莲 (Zelen), 皮奈拉 (Pinela), 丽波拉 (Ribolla), 玛尔维萨 (Istrian Malvasia), 威尔士雷司令 (Welschriesling), 梅洛 (Merlot), 巴贝拉 (Barbera), 赤霞珠 (Cabernet Sauvignon)

Vipava河谷得名于Vipava河，该河流源于各种山泉水，流经风景如画的同名小镇。在Vipava河谷有着悠久的酿酒传统，并且是从意大利境内到潘诺尼亚平原(Pannonian)游览路线的一部分。河谷上部与下部的气候特征不同，因此河谷两部分种植的葡萄酒也不同。整个山谷由高脊向北划定界限，而葡萄种植丘陵则向南上升。 Vipava河谷的一个显着特征是本地白葡萄品种，例如，皮奈拉Pinela，泽莲Zelen和Klarnica（以及其他）。近年来，以Primož Lavrenčič为首的新一代酿酒师已经在Vipavec式传统调酒中树立了声誉。Primož Lavrenčič致力于将传统的葡萄品种带回该地区的葡萄园（在过去的几十年中消失了），并坚信现代的Vipavec是一种橙色葡萄酒。







Batič

The Batič family have been present in the village of Šempas for centuries. Their wines have a unique and elemental character that underlines their rootedness in this place. Miha Batič works in close harmony with nature and no chemicals are allowed to come anywhere near his vineyards or cellar. The estate holds a biodynamic certificate.

**Location:** Šempas  
**Wine district:** Vipava Valley  
**Wine region:** Primorska  
**Owner:** Miha Batič  
**Size:** 45 ha  
**Vineyard height above sea level:** 85–300 m  
**Soil:** varied  
**Vineyard exposure:** varied  
**Certificates:** organic, biodynamic (Demeter)  
**Contact:** [www.batic.si](http://www.batic.si)  
[info@batic.si](mailto:info@batic.si)  
+386 5 30 88 676 (Miha Batič, owner)

Zaria

**Vintage:** 2019  
**Alc. by vol.:** 13.93%  
**Varieties:** Pinela, Zelen, Ribolla, Vitovska, Klarnica, Moscato Giallo, Welschriesling, Malvasia, Chardonnay  
**Vine training system:** single Guyot  
**Maceration:** 14 days  
**Maturation:** 10 months in barriques  
**Filtration:** no  
**Date bottled:** 1 July 2019  
**Number of bottles:** 3000  
**Reducing sugar:** 3.9 g/l  
**Total acid:** 5.53 g/l

Tasting notes

**Appearance:** clear/golden yellow/amber reflections  
**Nose:** dried apricot/peach/spruce tips/lime honey  
**Palate:** dry/fruity/herbaceous/mineral  
**Finish:** long/fresh/mineral  
**Mood:** gastro  
**Pairing:** white meat



Batič

Batič家族已经在森帕斯（Šempas）村存在了几个世纪。他们的葡萄酒独一无二，彰显了其在这个地方的根基。Miha Batič在无限贴近大自然的环境里工作，在他葡萄园或酒窖附近的任何地方都禁止化学物品进入。该庄园拥有生物动力（biodynamic）证书。

**地区:** Šempas  
**产区:** Vipava Valley  
**子产区:** Primorska  
**庄主:** Miha Batič  
**面积:** 45 ha  
**葡萄园海拔:** 85–300 m  
**土壤:** varied  
**葡萄园朝向:** varied  
**认证:** organic, biodynamic (Demeter)  
**联系方式:** [www.batic.si](http://www.batic.si)  
[info@batic.si](mailto:info@batic.si)  
+386 5 30 88 676 (Miha Batič, owner)

Zaria

**年份:** 2019  
**酒精度:** 13.93%  
**品种:** Pinela, Zelen, Ribolla, Vitovska, Klarnica, Moscato Giallo, Welschriesling, Malvasia, Chardonnay  
**修剪:** single Guyot  
**浸渍:** 14 days  
**陈酿:** 10 months in barriques  
**过滤:** no  
**装瓶时间:** 1 July 2019  
**产量:** 3000  
**残糖:** 3.9 g/l  
**总酸:** 5.53 g/l

品尝注释

**外观:** 清澈/金黄色/琥珀色反射  
**气味:** 杏干/桃子/云杉叶尖/青柠蜂蜜  
**口感:** 干/果味/皮脂/矿物质  
**余味:** 长/新鲜/矿物质  
**感受:** 美食  
**搭配:** 白肉



Burja

Primož Lavrenčič decided that the easiest way to put his own concept of winemaking into practice would be in his own winery, so he left the family estate and started out on his own. He is committed to sustainable, close-to-nature winemaking and to the affirmation of traditional grape varieties from the Vipava Valley, which combine to give historic white and red blends.

**Location:** Orehovica  
**Wine district:** Vipava Valley  
**Wine region:** Primorska  
**Owner:** Primož Lavrenčič  
**Size:** 7 ha  
**Vineyard height above sea level:** 160–300 m  
**Soil:** flysch  
**Vineyard exposure:** NE, SE  
**Certificate:** organic  
**Contact:** [www.burjaestate.com](http://www.burjaestate.com)  
info@burjaestate.com  
+386 41 363 272 (Primož Lavrenčič, owner)

Burja Bela

**Vintage:** 2018  
**Alc. by vol.:** 14.01%  
**Varieties:** 30% Ribolla, 30% Welschriesling, 30% Istrian Malvasia, 10% other  
**Vine training system:** single Guyot  
**Maceration:** 7 days  
**Maturation:** 11 months, concrete tanks, large wooden barrels  
**Filtration:** no  
**Date bottled:** 24 August 2019  
**Number of bottles:** 10,000  
**Reducing sugar:** 1.4 g/l  
**Total acid:** 5.6 g/l

Tasting notes

**Appearance:** clear/golden-yellow colours  
**Nose:** peach/quince/herbs/sage  
**Palate:** dry/fruity/herbaceous/mineral  
**Finish:** long/mineral  
**Mood:** juicy/tasty/gastro  
**Pairings:** cured meats/white meat



Burja

Primož Lavrenčič认为，要将他的酿酒理念付诸实践，最简单的方法就是在自己的酿酒厂里操作，所以他离开了家族庄园，开始了自己的事业。他致力于可持续的，接近自然的酿酒方式，并认可威帕瓦河谷（Vipava Valley）的传统葡萄品种，将这些葡萄品种相结合，形成了具有历史意义葡萄酒。

**地区:** Orehovica  
**产区:** Vipava Valley  
**子产区:** Primorska  
**庄主:** Primož Lavrenčič  
**面积:** 7 ha  
**葡萄园海拔:** 160–300 m  
**土壤:** flysch  
**葡萄园朝向:** NE, SE  
**认证:** organic  
**联系方式:** [www.burjaestate.com](http://www.burjaestate.com)  
info@burjaestate.com  
+386 41 363 272 (Primož Lavrenčič, owner)

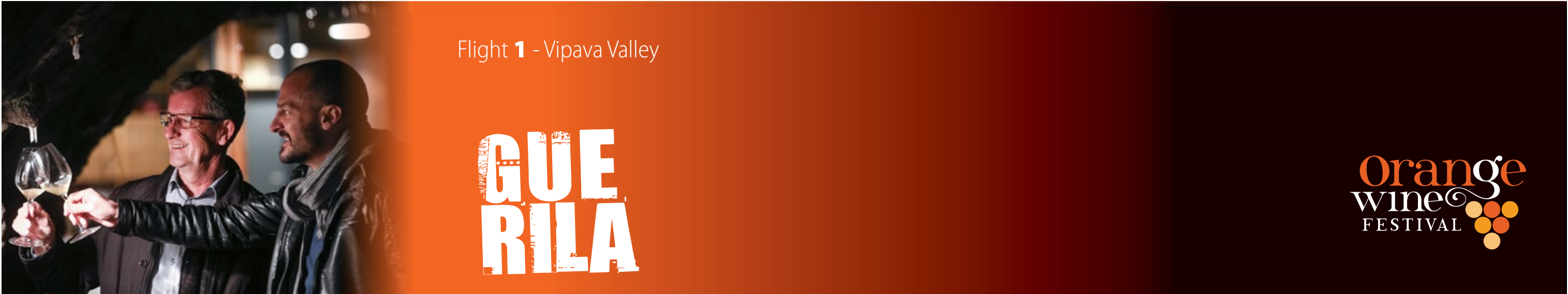
Burja Bela

**年份:** 2018  
**酒精度:** 14.01%  
**品种:** 30% Ribolla, 30% Welschriesling, 30% Istrian Malvasia, 10% other  
**修剪:** single Guyot  
**浸渍:** 7 days  
**陈酿:** 11 months, concrete tanks, large wooden barrels  
**过滤:** no  
**装瓶时间:** 24 August 2019  
**产量:** 10,000  
**残糖:** 1.4 g/l  
**总酸:** 5.6 g/l

品尝注释

**外观:** 清澈/金黄色  
**香气:** 桃子/木瓜/草药/鼠尾草  
**味道:** 干/果味/草本/矿物质味的  
**余味:** 悠长/矿物质味  
**感受:** 多汁/美味/美食  
**搭配:** 腌肉/白肉





Guerila

In 2005 Zmagoslav Petrič decided to continue the family tradition and created the Guerila label. He made a deliberate choice to work in the closest possible harmony with nature, as is demonstrated by his achievement of organic and biodynamic certification.

**Location:** Planina pri Ajdovščini  
**Wine district:** Vipava Valley  
**Wine region:** Primorska  
**Owner:** Zmagoslav Petrič  
**Size:** 20 ha  
**Vineyard height above sea level:** 250–450 m  
**Soil:** mixed (sand, sandstone, marl, limestone, Eocene clay)  
**Vineyard exposure:** S, SW  
**Certificates:** organic, Demeter (biodynamic)  
**Contact:** [www.guerila.si](http://www.guerila.si)  
guerila@guerila.si  
+386 41 616 091 (Zmagoslav Petrič, owner)  
+ 386 51 660 265 (Martin Gruzovin, sales manager)

Retro Selection

**Vintage:** 2018  
**Alc. by vol.:** 13.5%  
**Varieties:** Ribolla, Zelen, Pinela, Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 7 days  
**Maturation:** 12 months in large oak barrel  
**Filtration:** no  
**Date bottled:** 5 September 2019  
**Number of bottles:** 4800  
**Reducing sugar:** 1.7 g/l  
**Total acid:** 4.61 g/l

Tasting notes

**Appearance:** crystal/golden-yellow  
**Nose:** pear/dried apricot/Mediterranean herbs/honey/minerals  
**Palate:** fruity/fresh/intensely mineral  
**Finish:** refined/medium-long/fresh/mineral  
**Mood:** harmonious/gastro  
**Pairings:** seafood/pork



Guerila

2005年，Zmagoslav Petrič决定延续家族传统，创立了Guerila品牌。他决定在无限贴近大自然的环境里工作，由此他也获得了有机（organic）和生物动力（biodynamic）认证。

**地区:** Planina pri Ajdovščini  
**产区:** Vipava Valley  
**子产区:** Primorska  
**庄主:** Zmagoslav Petrič  
**面积:** 20 ha  
**葡萄园海拔:** 250–450 m  
**土壤:** mixed (sand, sandstone, marl, limestone, Eocene clay)  
**葡萄园朝向:** S, SW  
**认证:** organic, Demeter (biodynamic)  
**联系方式:** [www.guerila.si](http://www.guerila.si)  
guerila@guerila.si  
+386 41 616 091 (Zmagoslav Petrič, owner)  
+ 386 51 660 265 (Martin Gruzovin, sales manager)

Retro Selection

**年份:** 2018  
**酒精度:** 13.5%  
**品种:** Ribolla, Zelen, Pinela, Istrian Malvasia  
**修剪:** single Guyot  
**浸渍:** 7 days  
**陈酿:** 12 months in large oak barrel  
**过滤:** no  
**装瓶时间:** 5 September 2019  
**产量:** 4800  
**残糖:** 1.7 g/l  
**总酸:** 4.61 g/l

**品尝注释**  
**外观:** 晶体/金黄色  
**香气:** 梨/杏干/地中海草药/蜂蜜/矿物质  
**味道:** 果味/新鲜/强烈矿物质味  
**余味:** 精制/中长/新鲜/矿物质味  
**感受:** 和谐/美食  
**搭配:** 海鲜/猪肉



# Top Orange Wines from Slovenia

Zaro - Malvazija 2018  
Rojac - Malvazija 2015  
Bordon - Malvazija Dora 2015  
Polič - Malvazija 2015  
Korenika&Moškon - Sulne 2011



## Slovenian Istria

Total vineyard area: 1,836 ha  
Climate: Mediterranean  
Principal varieties: Istrian Malvasia, Moscato Giallo (whites), Refosco (red)

Slovenian Istria is Slovenia’s warmest wine district. It lies on Slovenia’s short Adriatic coast, which is just over 46 kilometres long. Istria is a peninsula that is divided between three countries: Italy, Slovenia and Croatia. The area has been producing excellent wine since time immemorial. It was drunk in ancient Aquileia and later in Venice. Perhaps Marco Polo even took it with him on his voyages. Slovenian Istria produces Slovenia’s richest and sunniest wines, whether dark-red Refosco or fragrant Istrian Malvasia. The latter was historically made as an orange wine. Along with Ribolla from the Brda district, Istrian Malvasia gives the most characterful orange wines. They are richly coloured, aromatic, warm and with good extract. Vineyards alternate with olive groves on the hills of Istria, which is one of the best olive-growing areas in the world. Istria is also home to the noble white truffle. This peninsular in the northern Adriatic is thus a treasure house of the some of the world’s finest antioxidants.

## Slovenian Istria 斯洛文尼亚 伊斯特里亚半岛

葡萄园总面积：1,836 公顷  
气候类型：地中海型气候  
主要葡萄种类：芳香玛尔维萨（Istrian Malvasia），金麝香白葡萄（Moscato Giallo,）莱弗斯科红葡萄（Refosco）

伊斯特里亚半岛（Istria）是斯洛文尼亚最温暖的葡萄酒产区。它坐落在斯洛文尼亚的亚得里亚海海岸上，长约46公里。伊斯特里亚半岛是一个分为三个国家的半岛：意大利，斯洛文尼亚和克罗地亚。自远古时代以来，该地区就一直生产优质葡萄酒。它在古代的阿奎莱亚州乃至后来的威尼斯都广为流传。也许马可·波罗（Marco Polo）甚至在旅途中也随身携带了它。伊斯特里亚半岛（Istria）生产斯洛文尼亚最丰富，最充满阳光的葡萄酒，既有着深红色的莱弗斯科红葡萄（Refosco），也有着芬芳的玛尔维萨（Istrian Malvasia）。后者在历史上是用来制作橙酒的。玛尔维萨（Istrian Malvasia）与Brda区的丽波拉（Ribolla）一起提供最具特色的橙酒。它们色彩丰富，香气扑鼻。葡萄园与山丘上的橄榄树遥相呼应。伊斯特里亚半岛不仅是世界上最好的橄榄种植区之一，还是高贵的白松露的故乡。因此，亚得里亚海北部的这个半岛可以称之为世界上最好的抗氧化剂的宝库。



Flight 2 - Slovenian Istria



Zaro

The Zaro family have been in Izola for a very long time. Their name first appears in historical sources dating back to the year 1348. The vineyards and olive groves of present owner Matej Zaro lie facing the sea in a natural amphitheatre behind the town that was once an island. The family also has a wine bar in the historic Palazzo Manzioli in the centre of Izola, with a wide selection of orange wines.

**Location:** Izola  
**Wine district:** Slovenian Istria  
**Wine region:** Primorska  
**Owner:** Matej Zaro  
**Size:** 20 ha  
**Vineyard height above sea level:** 50–250 m  
**Soil:** marl  
**Vineyard exposure:** mixed  
**Certificate:** organic  
**Contact:** [www.vinozaro.com](http://www.vinozaro.com)  
[info@vinozaro.com](mailto:info@vinozaro.com)  
+386 41 218547 (Matej Zaro, owner)

Malvazija Pivol

**Vintage:** 2018  
**Alc. by vol.:** 14.76%  
**Variety:** Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 30 days  
**Maturation:** 18 months in large oak barrels  
**Filtration:** no  
**Date bottled:** 21 January 2020  
**Number of bottles:** 12,000  
**Reducing sugar:** 1.3 g/l  
**Total acid:** 5.2 g/l

Tasting notes

**Appearance:** crystal/golden-yellow  
**Nose:** thyme/peach/pear/nuts/graphite  
**Palate:** dry/warm/herbaceous/very mineral  
**Finish:** long/fruity-herbaceous/almond/mineral  
**Mood:** quaffable/tasty/gastro  
**Pairing:** seafood/Mediterranean vegetables



Zaro

Zaro家族在伊佐拉（Izola）居住了很长时间。他们的名字最早出现在1348年的历史资料中。现任所有者Matej Zaro的葡萄园和橄榄林面朝大海，坐落在像斗兽场一样的天然圆形半岛中。这个家庭在伊佐拉（Izola）市中心历史悠久的曼佐利宫（Palazzo Manzioli）内还设有葡萄酒吧，提供多种橙酒。

**地区:** Izola  
**产区:** Slovenian Istria  
**子产区:** Primorska  
**庄主:** Matej Zaro  
**面积:** 20 ha  
**葡萄园海拔:** 50–250 m  
**土壤:** marl  
**葡萄园朝向:** mixed  
**认证:** organic  
**联系方式:** [www.vinozaro.com](http://www.vinozaro.com)  
[info@vinozaro.com](mailto:info@vinozaro.com)  
+386 41 218547 (Matej Zaro, owner)

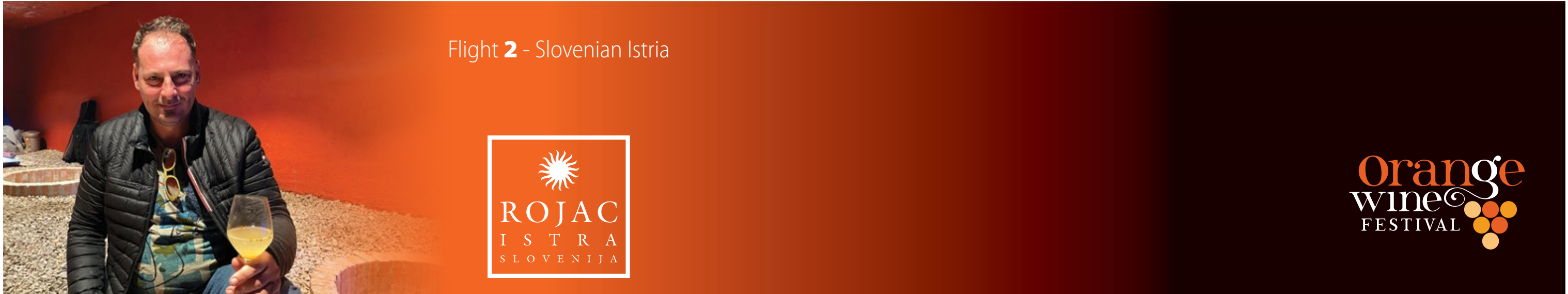
Malvazija Pivol

**年份:** 2018  
**酒精度:** 14.76%  
**品种:** Istrian Malvasia  
**修剪:** single Guyot  
**浸渍:** 30 days  
**陈酿:** 18 months in large oak barrels  
**过滤:** no  
**装瓶时间:** 21 January 2020  
**产量:** 12,000  
**残糖:** 1.3 g/l  
**总酸:** 5.2 g/l

品尝注释

**外观:** 晶体/金黄色/琥珀色反射  
**香气:** 桃子/梨/地中海草药/石墨  
**味道:** 干/果味/新鲜/杏仁/矿物质  
**余味:** 新鲜度/杏仁/矿物质/柔软的单宁  
**感受:** 美食  
**搭配:** 海鲜





### Rojac

Uroš Rojac’s vineyards lie on hills overlooking the Adriatic, where they are caressed by sea breezes and the winds blowing from the interior of Istria. He was one of the first winemakers in Slovenia to obtain organic certification for his vineyards and wine. His principal varieties are local: Istrian Malvasia (white) and Refosco (red).

**Location:** Gažon  
**Wine district:** Slovenian Istria  
**Wine region:** Primorska  
**Owner:** Uroš Rojac  
**Size:** 17 ha  
**Vineyard height above sea level:** 150–240 m  
**Soil:** flysch  
**Vineyard exposure:** SE, SW  
**Certificate:** organic  
**Contact:** [www.rojac.eu](http://www.rojac.eu)  
[wine@rojac.eu](mailto:wine@rojac.eu)  
[info@jx3.si](mailto:info@jx3.si) (representative)  
+386 41 794 770 (Uroš Rojac, owner)  
+386 40 329 539 (Jernej Sepic, representative)

### Malvazija

**Vintage:** 2015:  
**Alc. by vol.:** 13.5%  
**Variety:** Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 90 days in Georgian amphora  
**Maturation:** 30 months in oak barrels  
**Filtration:** no  
**Date bottled:** 5 May 2018  
**Number of bottles:** 4800  
**Reducing sugar:** 1.7 g/l  
**Total acid:** 4.61 g/l

### Tasting notes

**Appearance:** crystal/golden-yellow/amber reflections  
**Nose:** pear/dried apricot/Mediterranean herbs/lime honey/minerals  
**Palate:** fruity/fresh/intensely mineral  
**Finish:** refined/medium-long/fresh/mineral/soft tannins  
**Mood:** harmonious/gastro  
**Pairings:** crustaceans/grill/cured meats



### Rojac

Uroš Rojac的葡萄园位于可以俯瞰亚得里亚海的山丘上，那里被海风和伊斯特里亚半岛内部的风吹拂着。他是斯洛文尼亚最早获得有机认证的酿酒师之一。他的主要采用的是当地品种：玛尔维萨白葡萄（Istrian Malvasia）和莱弗斯科红葡萄（Refosco）。

**地区:** Gažon  
**产区:** Slovenian Istria  
**子产区:** Primorska  
**庄主:** Uroš Rojac  
**面积:** 17 ha  
**葡萄园海拔:** 150–240 m  
**土壤:** flysch  
**葡萄园朝向:** SE, SW  
**认证:** organic  
**联系方式:** [www.rojac.eu](http://www.rojac.eu)  
[wine@rojac.eu](mailto:wine@rojac.eu)  
[info@jx3.si](mailto:info@jx3.si) (representative)  
+386 41 794 770 (Uroš Rojac, owner)  
+386 40 329 539 (Jernej Sepic, representative)

### Malvazija

**年份:** 2015  
**酒精度:** 13.5%  
**品种:** Istrian Malvasia  
**修剪:** single Guyot  
**浸渍:** 90 days in Georgian amphora  
**陈酿:** 30 months in oak barrels  
**过滤:** no  
**装瓶时间:** 5 May 2018  
**产量:** 4800  
**残糖:** 1.7 g/l  
**总酸:** 4.61 g/l

**品尝注释**  
**外观:** 晶体/金黄色/琥珀色反射  
**香气:** 梨/杏干/地中海草药/石灰蜂蜜/矿物质  
**味道:** 果味/新鲜/强烈矿物质  
**余味:** 精制/中长/新鲜/矿物/柔软的单宁  
**感受:** 和谐/美食  
**搭配:** 甲壳类/烧烤/腌制肉





Bordon

Jan Bordon is a third-generation winemaker on a family estate that in 1985 became one of the first in Slovenian Istria to offer wines under its own label. The premium bottlings from the winery are named after his grandfather Ivan (Refosco) and his grandmother Dora (Malvasia)

**Location:** Dekani  
**Wine district:** Slovenian Istria  
**Wine region:** Primorska  
**Owner:** Jan Bordon  
**Size:** 15 ha  
**Vineyard height above sea level:** 60–150 m  
**Soil:** mixed (marl, white soil, clay)  
**Vineyard exposure:** S, SW  
**Certificate:** organic  
**Contact:** [www.vinabordon.si](http://www.vinabordon.si)  
kmetija.bordon@gmail.com  
info@jx3.si (Jx3, representative)  
+386 41 721 228 (Jan Bordon, owner)  
+386 40 329 539 (Jernej Sepič, representative)

Malvazija Dora

**Vintage:** 2015:  
**Alc. by vol.:** 15.15%  
**Variety:** Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 10 days:  
**Maturation:** two years in old and new barriques (acacia, oak)  
**Filtration:** no  
**Date bottled:** 12 December 2019  
**Number of bottles:** 1300  
**Reducing sugar:** 3.2 g/l  
**Total acid:** 5.46 g/l

Tasting notes

**Appearance:** clear/golden yellow/amber reflections  
**Nose:** dried yellow fruit/orange peel/Mediterranean herbs/marzipan  
**Palate:** rich/warm/dry/fruity/Mediterranean herbs/mineral  
**Finish:** long/honeyed/almond/soft tannins  
**Mood:** good extract/concentrated  
**Pairing:** grilled crustaceans



Bordon

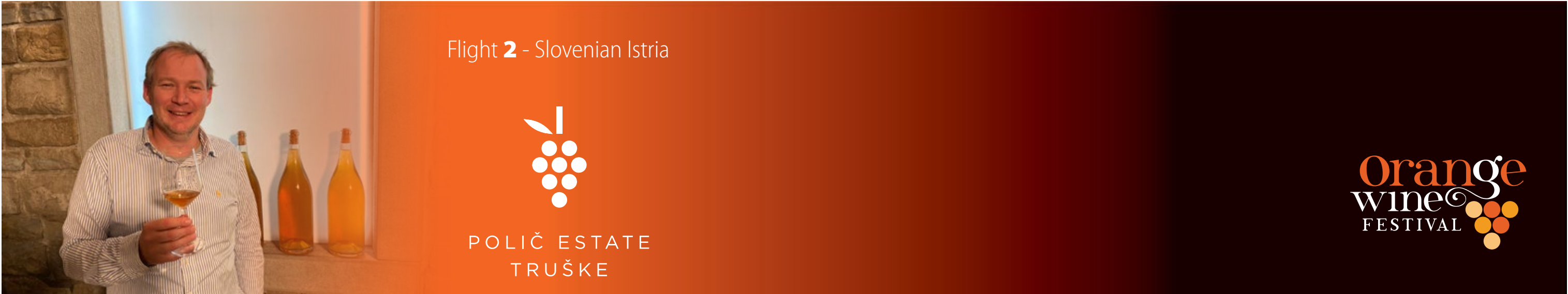
Jan Bordon是家族酒庄的第三代酿酒师，该酒庄于1985年成为伊斯特里亚（Istria）首家提供自己品牌葡萄酒的酒庄之一。酒庄的装瓶以他的祖父伊凡（Refosco）和祖母多拉（Malvasia）命名。

**地区:** Dekani  
**产区:** Slovenian Istria  
**子产区:** Primorska  
**庄主:** Jan Bordon  
**面积:** 15 ha  
**葡萄园海拔:** 60–150 m  
**土壤:** mixed (marl, white soil, clay)  
**葡萄园朝向:** S, SW  
**认证:** organic  
**联系方式:** [www.vinabordon.si](http://www.vinabordon.si)  
kmetija.bordon@gmail.com  
info@jx3.si (Jx3, representative)  
+386 41 721 228 (Jan Bordon, owner)  
+386 40 329 539 (Jernej Sepič, representative)

Malvazija Dora

**年份:** 2015:  
**酒精度:** 15.15%  
**品种:** Istrian Malvasia  
**修剪:** single Guyot  
**浸渍:** 10 days:  
**陈酿:** two years in old and new barriques (acacia, oak)  
**过滤:** no  
**装瓶时间:** 12 December 2019  
**产量:** 1300  
**残糖:** 3.2 g/l  
**总酸:** 5.46 g/l  
**品尝注释**  
**外观:** 清澈/金黄色/琥珀反射  
**香气:** 黄色水果干/桔子皮/地中海草药/杏仁糖  
**味道:** 饱满/温暖/干的/有果味的/地中海草药/矿物质味的  
**余味:** 悠长/蜂蜜/杏仁/柔和的单宁  
**感受:** 精炼/浓缩  
**搭配:** 烤贝类





Polič

The Polič estate, which occupies a stunning location on Mačji Hrib in Truške, was laid out in the late 1990s. Peter Polič is a consistent advocate of agriculture that is as close to nature as possible, combining traditional wisdom and modern expertise, focused on the one hand on the vines and the environment and on the other on the human aspect. Without chemicals and with plenty of good music, he emphasises.

**Location:** Truške  
**Wine district:** Slovenian Istria  
**Wine region:** Primorska  
**Owner:** Peter Polič  
**Size:** 7 ha  
**Vineyard height above sea level:** 250–340 m  
**Soil:** flysch  
**Vineyard exposure:** S, SW  
**Certificate:** organic  
**Contact:** [www.polic.si](http://www.polic.si)  
posestvo@polic.si  
+386 51 666 777 (Peter Polič, owner)

Malvazija

**Vintage:** 2015:  
**Alc. by vol.:** 14.26%  
**Variety:** Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 730 days  
**Maturation:** 10 months in used barriques  
**Filtration:** no  
**Date bottled:** 16 May 2018  
**Number of bottles:** 2000  
**Reducing sugar:** 1.0 g/l  
**Total acid:** 5.40 g/l

Tasting notes

**Appearance:** clear/intense amber colour  
**Nose:** intense/dried apricot/dried pear/herbs/graphite/honey  
**Palate:** warm/full/herbaceous/marzipan/fresh/mineral  
**Finish:** long/fresh/mineral/almond  
**Mood:** gastro/meditation  
**Pairing:** grilled seafood



Polič

Polič庄园坐落在特鲁斯克（Truške）的Mačji Hrib山上，于90年代后期进行了重新调整。彼得·波利奇（Peter Polič）始终如一地倡导农业，尽可能地接近自然，将传统智慧与现代专业知识相结合，一方面专注于葡萄和环境，另一方面关注人类。他认为，葡萄的成长应该没有化学物质污染并且伴随着优美的音乐。

**地区:** Truške  
**产区:** Slovenian Istria  
**子产区:** Primorska  
**庄主:** Peter Polič  
**面积:** 7 ha  
**葡萄园海拔:** 250–340 m  
**土壤:** flysch  
**葡萄园朝向:** S, SW  
**认证:** organic  
**联系方式:** [www.polic.si](http://www.polic.si)  
posestvo@polic.si  
+386 51 666 777 (Peter Polič, owner)

Malvazija

**年份:** 2015:  
**酒精度:** 14.26%  
**品种:** Istrian Malvasia  
**修剪:** single Guyot  
**浸渍:** 730 days  
**陈酿:** 10 months in used barriques  
**过滤:** no  
**装瓶时间:** 16 May 2018  
**产量:** 2000  
**残糖:** 1.0 g/l  
**总酸:** 5.40 g/l

品尝注释

**外观:** 清澈/深琥珀色  
**香气:** 浓郁/杏干/梨干/药草/石墨/蜂蜜  
**味道:** 温暖/饱满/皮脂/杏仁膏/新鲜/矿物质  
**余味:** 悠长/新鲜/矿物质/杏仁  
**感受:** 美食/冥想  
**搭配:** 烤海鲜





Korenika & Moškon

The Korenika & Moškon estate is the biggest winery in Slovenia to hold the Demeter biodynamic certificate. The philosophy of the winery and its owner Matej Korenika is reflected in wines that are characterful and extreme. All the estate’s vineyards overlook the Sečovlje saltworks, where sea salt has been produced for more than 800 years.

**Location:** Korte  
**Wine district:** Slovenian Istria  
**Wine region:** Primorska  
**Owner:** Matej Korenika  
**Size:** 25 ha  
**Vineyard height above sea level:** 10–150 m  
**Soil:** marl, mixed  
**Vineyard exposure:** SW, W, SE  
**Certificates:** organic, biodynamic (Demeter)  
**Contact:** [www.korenikamoskon.si/](http://www.korenikamoskon.si/)  
infokorenikamoskon@siol.net  
+386 41 607 819 (Matej Korenika, owner)

Sulne

**Vintage:** 2011  
**Alc. by vol.:** 15.12%  
**Varieties:** 50% Istrian Malvasia, 25% Pinot Grigio, 25% Chardonnay  
**Vine training system:** double Guyot  
**Maceration:** 45 days  
**Maturation:** 6 years in oak barrels  
**Filtration:** no  
**Date bottled:** 13 July 2019  
**Number of bottles:** 2800  
**Reducing sugar:** 1.3 g/l  
**Total acid:** 4.8 g/l

Tasting notes

**Appearance:** crystal/amber/copper reflections  
**Nose:** intent/dried herbs/toasted nuts  
**Palate:** warm/ripe peach/vanilla/coffee/mineral  
**Finish:** long/toasted nuts/mineral/soft tannins  
**Mood:** gastro/meditation  
**Pairings:** barbecue/grilled red meat



Korenika & Moškon

Korenika & Moškon庄园是斯洛文尼亚最大的拥有 Demeter生物动力证书的酿酒厂。该酒庄及其所有者 Matej Korenika的理念体现在其极具特色的葡萄酒中。葡萄园的每一处都俯瞰着塞科夫列盐场（Sečovlje saltworks），在那里已经有800多年生产海盐的历史了。

**地区:** Korte  
**产区:** Slovenian Istria  
**子产区:** Primorska  
**庄主:** Matej Korenika  
**面积:** 25 ha  
**葡萄园海拔:** 10–150 m  
**土壤:** marl, mixed  
**葡萄园朝向:** SW, W, SE  
**认证:** organic, biodynamic (Demeter)  
**联系方式:** [www.korenikamoskon.si/](http://www.korenikamoskon.si/)  
infokorenikamoskon@siol.net  
+386 41 607 819 (Matej Korenika, owner)

Sulne

**年份:** 2011  
**酒精度:** 15.12%  
**品种:** 50% Istrian Malvasia, 25% Pinot Grigio, 25% Chardonnay  
**修剪:** double Guyot  
**浸渍:** 45 days  
**陈酿:** 6 years in oak barrels  
**过滤:** no  
**装瓶时间:** 13 July 2019  
**产量:** 2800  
**残糖:** 1.3 g/l  
**总酸:** 4.8 g/l

**品尝注释**  
**外观:** 晶体/琥珀色/铜质反射  
**香气:** 意图/干草药/烤坚果  
**味道:** 温暖/熟桃/香草/咖啡/矿物质  
**余味:** 悠长/烤坚果/矿物质/柔软的单宁  
**感受:** 美食/冥想  
**搭配:** 烧烤/烤红肉



# Top Orange Wines from Slovenia

Emeran Reya - Malvazija 2018  
Movia - Rebula 201  
Marjan Simčič - Rebula Opoka 2018



## Brda

Total vineyard area: 1,802 ha  
Climate: Mediterranean with continental influence  
Principal varieties: Ribolla, Chardonnay, Sauvignonasse, Pinot Grigio (whites), Merlot (red)

Brda is Slovenia's internationally best known wine district. It is home to Ribolla, a grape variety that is among the most suitable for the prolonged contact of must with grape skins. Brda is a magical place: from its highest hilltops the sea and the white peaks of the Alps can be seen at the same time. It is not only grapevines that thrive in Brda. The area is also famous for various kinds of fruit. The winemakers in the area, which straddles the border with Italy (where it is known as Collio), have established themselves as world-renowned producers of aged white wines and, in particular, orange wines. Among them are pioneers of the new wave of orange wines, who draw on experiences handed down from family memories and archetypal flavours ingrained in their genes. Fine wines are complemented by excellent cuisine. Brda is a paradise for gastronomic tourists and an annual destination for wine lovers from far and wide who come to visit the producers of their favourite orange wine.

## Brda

葡萄园总面积：1,802 公顷  
气候：地中海型气候  
主要葡萄品种：丽波拉（Ribolla），霞多丽（Chardonnay），苏维浓纳斯（Sauvignonasse），灰皮诺（Pinot Grigio），梅洛（Merlot）

Brda是斯洛文尼亚世界闻名的葡萄酒产区。它是丽波拉（Ribolla）的故乡，丽波拉是最适合长时间与葡萄皮接触的葡萄品种。Brda是一个神奇的地方：从最高的山顶上可以同时看到大海和阿尔卑斯山的白色山峰。在Brda，除了葡萄世界闻名外，该地区的其他水果也小有名气。Brda的酿酒师已经成为世界知名的陈年白葡萄酒，特别是橙酒的生产商。他们是新一轮橙酒的开拓者，不断从传统的古法风味中汲取经验。优质葡萄酒辅以精美佳肴。布尔达（Brda）不仅是美食游客的天堂，也是来自各地的葡萄酒爱好者的年度目的地，来参观他们最喜欢的橙酒庄园。







Flight **3** - Brda

Emeran  
**reya**  
organic  
winery



Emeran Reya

Edvard Reya is the owner of an estate that bears his father’s name. The family winemaking tradition dates back to the eighteenth century, when the Austrian emperor bestowed a noble title on their ancestors. The estate’s vineyards in the heart of the Brda district are surrounded by cherry orchards and other fruit trees. The winery has organic certification.

**Location:** Kozana  
**Wine district:** Brda  
**Wine region:** Primorska  
**Owner:** Edvard Reya  
**Size:** 10 ha  
**Vineyard height above sea level:** 120–160 m  
**Soil:** flysch, mixed  
**Vineyard exposure:** NW, SE  
**Certificate:** organic  
**Contact:** [www.reya.eu/](http://www.reya.eu/)  
emeranreya@gmail.com  
+386 41 403 629 (Edvard Reya, owner)

Malvazija

**Vintage:** 2018  
**Alc. by vol.:** 13.32%  
**Varieties:** Istrian Malvasia  
**Vine training system:** single Guyot  
**Maceration:** 5 days  
**Maturation:** 12 months in used barriques  
**Filtration:** no  
**Date bottled:** 10 August 2019  
**Number of bottles:** 3000  
**Reducing sugar:** 2.5 g/l  
**Total acid:** 5.99 g/l

Tasting notes

**Appearance:** clear/amber/dense  
**Nose:** apple/peach/melon/grapefruit/herbs  
**Palate:** warm/ripe yellow fruit/melon/grapefruit/almond/cream  
**Finish:** almond/freshness/mineral/soft tannins  
**Mood:** full/quaffable/gastro  
**Pairing:** seafood



Emeran Reya

Edvard Reya是以其父亲名字命名的庄园的庄主。他的家庭酿酒的传统可以追溯到18世纪，当时奥地利皇帝为其祖先赋予了崇高的头衔。 他的葡萄园位于Brda中心，被樱桃园和其他果树所环绕。 该酒庄具有有机认证。

**地区:** Kozana  
**产区:** Brda  
**子产区:** Primorska  
**庄主:** Edvard Reya  
**面积:** 10 ha  
**葡萄园海拔:** 120–160 m  
**土壤:** flysch, mixed  
**葡萄园朝向:** NW, SE  
**认证:** organic  
**联系方式:** [www.reya.eu/](http://www.reya.eu/)  
emeranreya@gmail.com  
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**过滤:** no  
**装瓶时间:** 10 August 2019  
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**残糖:** 2.5 g/l  
**总酸:** 5.99 g/l

品尝注释

**外观:** 清澈/琥珀色/浓密  
**香气:** 苹果/桃子/甜瓜/葡萄柚/草药  
**味道:** 温暖/成熟的黄色水果/甜瓜/葡萄柚/杏仁/奶油  
**余味:** 杏仁/清新/矿物质的/柔和的单宁  
**感受:** 饱满/可饮用的/美食  
**搭配:** 海鲜





Movia

Movia is a cult label and the name of Aleš Kristančič’s winery. The estate has a long winemaking tradition and its wines have been served at state functions since the days of Yugoslavia. Movia wines are exported to every continent and Ales Kristančič was the first Slovene winemaker to achieve international recognition. His passion and intensity are always met with an enthusiastic response.

**Location:** Ceglo  
**Wine district:** Brda  
**Wine region:** Primorska  
**Owner:** Aleš Kristančič  
**Size:** 24 ha  
**Vineyard height above sea level:** 100–155 m  
**Soil:** marl  
**Vineyard exposure:** varied  
**Certificate:** organic  
**Contact:** [www.movia.si](http://www.movia.si)  
[movia@siol.net](mailto:movia@siol.net)  
+386 5 395 95 10 (Vesna Kristančič)

Rebula

**Vintage:** 2018  
**Alc. by vol.:** 12.64%  
**Variety:** Ribolla  
**Vine training system:** single Guyot  
**Maceration:** 14 days  
**Maturation:** 18 months in barriques  
**Filtration:** no  
**Date bottled:** 8 July 2020  
**Number of bottles:** 8800  
**Reducing sugar:** 1.0 g/l  
**Total acid:** 4.8 g/l

Tasting notes

**Appearance:** clear/golden yellow/copper reflections  
**Nose:** peach/dried apricot/blackcurrant/honey/coffee/fine wood  
**Palate:** dry/ripe fruit/almond/juicy  
**Finish:** medium-long/fruity/almond/mineral  
**Mood:** gastro/funky  
**Pairings:** grilled fish/white meat



Movia

Movia是一个非常流行的品牌，来自于Aleš Kristančič酒庄。该酒庄有着悠久的酿酒传统，自南斯拉夫时代以来就一直在国家职能部门供应葡萄酒。Movia葡萄酒远销世界各大洲，Aleš Kristančič也是斯洛文尼亚最早获得国际认可的酿酒师。他对葡萄酒的热爱和全情投入总是能得到热情的回应。

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**产区:** Brda  
**子产区:** Primorska  
**庄主:** Aleš Kristančič  
**面积:** 24 ha  
**葡萄园海拔:** 100–155 m  
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**品尝注释**  
**外观:** 清澈/金黄色/铜色反射  
**香气:** 桃子/杏干/黑加仑/蜂蜜/咖啡/精木  
**味道:** 干/成熟水果/杏仁/多汁  
**余味:** 中长/果味/杏仁/矿物质  
**感受:** 美食/时尚  
**搭配:** 烤鱼/白肉





Marjan Simčič

Marjan Simčič is one of the best-known names in Slovene winemaking. His vineyards straddle the border between Slovenia and Italy and cover a total of 22 hectares. His wines are sold to customers in around 30 different countries and have won some of the highest awards in Italy, the United Kingdom, the United States, and so on.

**Location:** Ceglo  
**Wine district:** Brda  
**Wine region:** Primorska  
**Owner:** Marjan Simčič  
**Size:** 22 ha  
**Vineyard height above sea level:** 120–280 m  
**Soil:** marl, schist  
**Vineyard exposure:** SW, SE, W, E  
**Contact:** [www.simcic.si](http://www.simcic.si)  
info@simcic.si  
+386 5 39 59 200 (Valerija Simčič)

Rebula Opoka Medana Jama Cru

**Vintage:** 2018  
**Alc. by vol.:** 13.25%  
**Variety:** Ribolla  
**Vine training system:** single Guyot  
**Maceration:** 16 days  
**Maturation:** 10 months in 1000-litre concrete egg-shaped tanks, 12 months in 500-litre oak barrels  
**Filtration:** no  
**Date bottled:** 19 August 2020  
**Number of bottles:** 5000  
**Reducing sugar:** 1.9 g/l  
**Total acid:** 5.21 g/l

Tasting notes

**Appearance:** crystal/intense golden yellow  
**Nose:** intensely floral/white flowers/ripe yellow fruit/damp soil  
**Palate:** fruity/buttery/mineral  
**Finish:** very long/mineral  
**Mood:** gastro/meditation  
**Pairings:** salmon/mushrooms/truffles



Marjan Simčič

Marjan Simčič是斯洛文尼亚酿酒行业中最著名的名字之一。 他的葡萄园横跨斯洛文尼亚和意大利之间的边界，占地22公顷。 他的葡萄酒销往大约30个不同国家的客户，并在意大利，英国，美国等地赢得了最高奖项。

**地区:** Ceglo  
**产区:** Brda  
**子产区:** Primorska  
**庄主:** Marjan Simčič  
**面积:** 22 ha  
**葡萄园海拔:** 120–280 m  
**土壤:** marl, schist  
**葡萄园朝向:** SW, SE, W, E  
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**残糖:** 1.9 g/l  
**总酸:** 5.21 g/l

品尝注释

**外观:** 晶体/深金黄色  
**气味:** 强烈花香/白色花朵/成熟的黄色水果/潮湿的土壤  
**口感:** 果香/黄油/矿物质  
**余味:** 很长/矿物  
**感受:** 美食/冥想  
**搭配:** 三文鱼/蘑菇/松露





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I FEEL  
SLOVENIA

# Orange wine FESTIVAL



30. 4. 2021  
Izola / Isola



OrangeWineFestival

[www.orangewinefestival.si](http://www.orangewinefestival.si)



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