ŠČUREK

VINO — WINE

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ŠČUREK

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Vina Ščurek; težko bi določili vek, od katerega se Ščurkovi ukvarjajo z vinogradništvom, zapisano pa je ostalo, da je Stojanov nono Franc obdeloval 1 hektar trt in pridelal 50 hektolitrov vina. Danes Stojan s pomočjo petih sinov neguje 20 hektarjev vinogradov, temu primeren pa je tudi pridelek. Večina posesti je na italijanskem delu Brd, za najboljše lege pa veljajo Grotišče, Dugo, Mahober, Jazbine, Jordano, Gredič in Kozlink. Ščurkovi ponujajo trgu letno do 80.000 steklenic vrhunskega vina. Zvesti ostajajo svežim, vendar polnim vinom, zato dolgo v pomlad odlašajo s prvim pretokom. Taka vina potrebujejo kar nekaj časa, da se razživijo v kozarcu, zato pa jih je potem težko ustaviti. Ob najsodobnejši tehnologiji odkrivajo tudi skrivnosti hrastovih sodčkov, predvsem pa ne pozabljajo na avtohtone sorte. Posebej so ponosni na zvrsti: rdeča in bela Stara brajda, UP in Kontra.

Ščurek winnery; it would be hard to put an exact date on when the Ščurek family became involved in viticulture, but written records show that Stojan's grandfather Franc cultivated 1 hectare of vines, making 50 hectolitres of wine. Today Stojan farms 20 hectares of vineyards with the help of Stojan's five sons, and has a yield to match. The major part of the estate's vineyards lies in the Italian section of Brda, with Grotišče, Dugo, Mahober, Jazbine, Jordano, Gredič and Kozlink being the prime sites. Each year the Ščureks release up to 80,000 bottles of top quality wine. They have remained faithful to fresh but full-bodied wines, and delay the first racking until late spring. These wines need a little time to develop in the glass, but once they do it is hard to stop them. While making use of state-of-the-art technology, the Ščureks also explore the realm of possibilities offered by oak barrels, and are notable in their commitment to autochthonous varieties. They are particularly proud of the white and red Stara Brajda blends and the blends sold under the names UP and Kontra.

ŠČUREK

VINO — WINE

BELA - *White*

RUMENA REBULA *(Ribolla Gialla)*
JAKOT GREDIČ *(Tocai Friulano)*
BELI PINOT *(Pinot Blanc)*
SIVI PINOT *(Pinot Gris)*
SAUVIGNON
CHARDONNAY
STARA BRAJDA BELO *(Old Vineyard White)*
DUGO
PIKOLIT
KONTRA

ROSÉ - *Rosé*

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STRUNE - *Strings*

STRUNE BELO *(Strings White)*
STRUNE ROSE *(Strings Rose)*
STRUNE RDEČE *(Strings Red)*

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PENINA - *Sparkling wine*

BRUT ZERO

RDEČA - *Red*

CABERNET FRANC
CABERNET SAUVIGNON
MERLOT
STARA BRAJDA RDEČE *(Old Vineyard Red)*
MODRI PINOT *(Pinot Noir)*
UP

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SLADKA - *Sweet*

STORY BELO *(Story White)*
STORY RDEČE *(Story Red)*

Vino je rumeno zelene barve,
z vonjavami po svežem sadju
(citrusi, breskev...) in po svežih travah.
V ustih je vino zelo mladostno,
sadno, z lepo izraženo svežino
in srednje dolgim pookusom.

PRIMERNA HRANA
Hladne predjedi, testenine
z zelenjavo in pice.

STRUNE - BELO

Strings White

With a yellow and green color,
this wine has the aromas of fresh fruit
(citrus, peach...) and fresh grasses.
In the mouth the wine is very youthful,
fruity, with a beautifully expressed
freshness and medium long after-taste.

PARING WITH FOOD
Cold appetizers, pasta with
vegetables and pizza.

SLOG *WINE STYLE*	Suho sveže belo vino *Dry fresh white wine*
SORTA *VARIETY*	30 % Sauvignonasse 20 % Chardonnay 20 % Sivi Pinot (*Pinot grigio)* 15 % Rebula (*Ribolla)* 15 % Beli Pinot (*Pinot Blanc)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	4 ure hladne maceracije *4 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	5 mesecev v posodah iz nerjavečega jekla *5 months in stainless steel vats*

To vino je svetlo rožnate barve
z rahlimi čebulnimi odtenki,
z nežnimi vonjavami po jagodah, češnji
in nežnimi zaznavami limonine trave...
V ustih je vino prijetnega,
polnega okusa z lepo svežino
in lepim sadnim pookusom.

PRIMERNA HRANA
Kot aperitiv ali pa k solatam z morskimi
sadeži, paradižnikom in mozzarello.

STRUNE - ROSÉ

Strings Rosé

This wine has a light pink color with
slight onion shades and soft aromas of
strawberries and cherries with a hint of
lemon grass. It has a pleasant, full-bodied
taste with nice freshness and a beautiful
fruity aftertaste.

PARING WITH FOOD
An aperitif or with seafood salads,
tomatoes and mozzarella.

SLOG *WINE STYLE*	Suho sveže rosé vino *Dry fresh rosé wine*
SORTA *VARIETY*	35 % Merlot 25 % Modri Pinot (*Pinot Noir)* 20 % Cabernet Sauvignon 10 % Cabernet Franc 10 % Refošk (*Refosco)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	9-11 °C
MACERACIJA *MACERATION*	12 ur hladne maceracije *12 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	6 mesecev v posodah iz nerjavečega jekla *6 months in stainless steel vats*

Vino je škrlatno rdeče barve
z rubinasto rdečimi odtenki,
z vonjavami po gozdnih sadežih,
češnji in podrastju... V ustih je vino
sveže, sadno z lepim pookusom.

PRIMERNA HRANA
Mesne jedi (golaž, svinjina,
klobase z zeljem ali repo...).

STRUNE - RDEČE

Strings Red

This purple colored wine with ruby red shades features the aromas of forest fruits, cherries and undergrowth. It has a fresh and fruity taste with a nice after-taste.

PARING WITH FOOD
Meat dishes (goulash, pork, sausage with cabbage or turnip...).

SLOG *WINE STYLE*	Suho sveže rdeče vino *Dry fresh red wine*
SORTA *VARIETY*	30 % Merlot 25 % Modri Pinot (*Pinot Noir)* 20 % Cabernet Sauvignon 15 % Refošk (*Refosco)* 10 % Cabernet Franc
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	14-16 °C
MACERACIJA *MACERATION*	6 dni maceracije *6 days of maceration*
ZORENJE *AGEING (MATURATION)*	5 mesecev v lesenih sodih, nato še 3 mesece v posodah iz nerjavečega jekla *5 months in oak barrels and 3 months in stainless steel vats*

Slamnato rumene barve.
Vonjave poljskega cvetja in smokev.
Prijetnega, polnega okusa z lepo svežino.

PRIMERNA HRANA
Aperitiv, hladne in tople predjedi
na osnovi zelenjave in rib.

RUMENA REBULA

Ribolla Gialla

Light yellow colour. The nose is reminiscent of field flowers and figs. On the palate, the wine is full-bodied and pleasantly fresh.

PARING WITH FOOD
Veal, white meat, risotto with seafood, poultry, seafood, pastas, risotto with vegetables, as an appetizer.

SLOG *WINE STYLE*	Suho sveže belo vino *Dry fresh white wine*
SORTA *VARIETY*	100 % Rumena Rebula *(Ribolla Gialla)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	12 ur hladne maceracije *12 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	6 mesecev v jeklenih posodah *6 months in stainless steel vats*

Zlato rumena barva z rahlimi zeleno-rumenimi odtenki. Z vonjavami po poljskem cvetju in zrelem sadju. V ustih je vino prijetnega, polnega okusa z lepim, dolgim pookusom in prijetno toplo.

PRIMERNA HRANA
Ribje jedi, domače mineštre, zelenjava na žaru in testenine.

JAKOT GREDIČ

(Tocai Friulano)

Golden-yellow colour with shades of green. Aromas of ripe fruit and flowers, while the palate is pleasant, full-bodied and warm with a long finish.

PARING WITH FOOD
Seafood, pastas and grilled vegetables.

SLOG *WINE STYLE*	Suho sveže belo vino *Dry fresh white wine*
SORTA *VARIETY*	100 % Sauvignonasse *(Tocai Friulano)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	12 ur hladne maceracije *12 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	8 mesecev v jeklenih posodah *8 months in stainless steel vats*

Slamnato rumena barva. Nežne vonjave po zrelem sadju (jabolka, citrusi, breskev) in cvetju. Poln okus, harmonično, prijetno toplo vino z dolgim, rahlo kremastim pookusom.

PRIMERNA HRANA
Ribje jedi, pršut, testenine.

BELI PINOT

Pinot Blanc

A pleasant, fruity white wine with a light yellow color. The nose shows apples, citruses, peaches and flowers. The wine is full-bodied and harmonious on the palate with a light and creamy finish.

PARING WITH FOOD
Sea food, pastas, prosciuto.

SLOG *WINE STYLE*	Suho sveže belo vino *Dry fresh white wine*
SORTA *VARIETY*	100 % Beli Pinot *(Pinot Blanc)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *(Slovenia)*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	6 ur hladne maceracije *6 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	8 mesecev v jeklenih posodah *8 months in stainless steel vats*

Slamnato rumena barva
z rahlim bakrenim odtenkom.
Vonjave spominjajo na zrele hruške,
grenivke z nežnimi cvetličnimi zaznavami.
Poln in prijetno topel okus.

PRIMERNA HRANA
Rižota s piščancem, ribje jedi
na žaru, kitajska hrana.

SIVI PINOT

Pinot Gris

Light yellow colour with a slight shade of copper. The nose reveals aromas of ripe pears, grapefruit and some floral notes. The wine is full-bodied and pleasantly warm on the palate.

PARING WITH FOOD
White meat, risotto with poultry, seafood, pastas, with vegetables, appetizers.

SLOG *WINE STYLE*	Suho belo vino *Dry white wine*
SORTA *VARIETY*	100 % Sivi Pinot *(Pinot Gris)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	6 ur hladne maceracije *6 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	6 mesecev v jeklenih posodah *6 months in stainless steel vats*

Zlato rumene barve z rahlimi
zeleno rumenimi odtenki. Vonjave zelene
paprike, suhega bezgovega cvetja in
zrelega sadja. Polnega okusa z lepim,
dolgim pookusom, prijetno toplo.

PRIMERNA HRANA
Morska hrana s paradižnikovimi
omakami, rižote s spomladanskimi zelišči,
testenine s šparglji oziroma testenine
na osnovi zelenjave (predvsem paprike,
paradižnika), kozji ali mehki kravji sir.

SAUVIGNON

Golden-yellow colour with shades of green. Aromas remind us of green pepper, dry elderberry flower and ripe fruit. The palate is pleasant, full-bodied and warm with a long finish.

PARING WITH FOOD
Seafood with tomato sauce, risotto with spring herbs, pasta with asparagus or pasta with vegetables (especially pepper and tomato), goat's or cow's cheese.

SLOG *WINE STYLE*	Suho belo vino *Dry white wine*
SORTA *VARIETY*	100 % Sauvignon *(Sauvignon)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	12-13 °C
MACERACIJA *MACERATION*	8 dni v konusnih 2500 litrskih sodih (tino) *maceration for 8 days in 2500 liters conical oak barrels (tino)*
ZORENJE *AGEING (MATURATION)*	10 mesecev v velikih hrastovih sodih *10 months in oak barrels*

Slamnato rumena barva.
Vonjave spominjajo na ananas
in breskev z rahlimi zaznavami
vanilije. V ustih je vino polno,
s prijetno svežino in toplino.

PRIMERNA HRANA
Rižota, ribje jedi na žaru,
testenine.

CHARDONNAY

Light yellow colour. The nose is filled with pineapple, peaches and a hint of vanilla. The wine is full-bodied and fresh on the palate.

PARING WITH FOOD
Grilled seafood, risotto with seafood, pastas, risotto with vegetables.

SLOG *WINE STYLE*	Suho belo vino *Dry white wine*
SORTA *VARIETY*	100 % Chardonnay
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	12-14 °C
MACERACIJA *MACERATION*	6 ur hladne maceracije *6 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	3 mesece v starih 400 in 500 litrskih lesenih sodih in nato 6 mesecev v jeklenih posodah *3 months in used 400 and 500 litre barrels and then 6 months in stainless steel vats*

Slamnato rumena barva
z zlato rumenimi odtenki.
Nežne vonjave po zrelem sadju,
lesu in suhem cvetju. Polnega okusa
s prijetno svežino in dolgim pookusom.

PRIMERNA HRANA
Začinjene ribje jedi,
belo meso in mlad sir.

STARA BRAJDA BELO

Old Vineyard White

Light yellow colour with golden shades. Aromas remind us of ripe fruits, oak and dry flowers. On the palate the wine is full-bodied, pleasantly fresh with a long finish.

PARING WITH FOOD
Veal, white meat, seafood, young cheese.

SLOG *WINE STYLE*	Suho krepko belo vino *Dry rich white wine*
SORTA *VARIETY*	60 % Rebula (*Ribolla Gialla)* 20 % Pikolit 20 % Pika, Glera, Tržarka in Malvazija (*Malvasia)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	12-14 °C
MACERACIJA *MACERATION*	24 ur hladne maceracije *24 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	12 mesecev v novih in rabljenih 300 in 500 litrskih hrastovih sodih *12 months in new and used 300 and 500 litre oak barrels*

Slamnato rumena barva
z zlato rumenimi odtenki.
Nežne vonjave po zelo zrelem
belem sadju, lesu, dišavnicah
in suhem cvetju. Polnega okusa,
rahlo slano z zelo dolgim pookusom.

PRIMERNA HRANA
Začinjene ribje jedi,
belo meso in staran sir.

DUGO

Light yellow colour with golden shades. The nose reveals aromas on ripe fruits, oak and dry flowers. On the palate the wine is full-bodied, slightly salted with a long finish.

PARING WITH FOOD
Seafood, white meat and aged cheese.

SLOG *WINE STYLE*	Suho krepko belo vino *Dry white rich wine*
SORTA *VARIETY*	50 % Rumena Rebula (*Ribolla Gialla)* 30 % Chardonnay 20 % Beli Pinot (*Pinot Blanc)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	13-15 °C
MACERACIJA *MACERATION*	14 dni maceracije v 2500 literskem konusnem lesenem sodu (tino) / *14 days in 2500 litre conical oak barrels (tino)*
ZORENJE *AGEING (MATURATION)*	20 mesecev v novih in rabljenih 300 in 500 litrskih hrastovih sodih / *20 months in new and used 300 and 500 litre oak barrels*

To vino je zlato rumene barve
z rahlimi jantarnimi odtenki, z nežnimi
vonjavami po zelo zrelem belem sadju,
akacijevem medu, karameli in suhem
cvetju. V ustih je vino zelo polno,
harmonično, toplo z zelo dolgim
kremastim pookusom.

PRIMERNA HRANA
Staran kravji sir, belo meso
v sladkih omakah.

PIKOLIT

This wine is golden yellow with light amber tones, with delicate scents of very ripe white fruit, acacia honey, caramel and dried flowers. In the mouth the wine is full-bodied, harmonious and warm with a long creamy aftertaste.

PARING WITH FOOD
Aged cow cheese, white meat in sweet sauces.

SLOG *WINE STYLE*	Suho krepko belo vino *Dry white rich wine*
SORTA *VARIETY*	100 % Pikolit
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	14-16 °C
MACERACIJA *MACERATION*	hladna maceracija 24 ur *24 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	24 mesecev v novih akacijevih sodih *24 months in new acacia barrels*

Zlato rumena barva z rahlimi slamnatimi odtenki. Nežne vonjave po maceriranih grozdnih jagodah, agrumih v žganju, lesu in suhem cvetju. Poln okus, rahlo taničen. Dolg pookus.

PRIMERNA HRANA
Školjke, tartufi, belo meso in staran sir.

KONTRA

Light yellow colour with slight golden shades. Aromas remind us of grape, oak and dry flowers. On the palate the wine is full-bodied with light tannins and a long finish.

PARING WITH FOOD
Shellfish, truffle, white meat and aged cheese.

SLOG *WINE STYLE*	Suho krepko belo vino *Dry white rich wine*
SORTA *VARIETY*	50 % Rebula (*Ribolla Gialla)* 50 % Chardonnay
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	14-15 °C
MACERACIJA *MACERATION*	10 mesecev v 300 litrskih hrastovih sodih brez dodanega žvepla in drugih konzervansov *10 months in 300 litre oak barrels with no added sulphur or other preservatives*
ZORENJE *AGEING (MATURATION)*	Polnitev v steklenice brez pretokov in filtracije, zaradi česar lahko vino vsebuje usedlino / *Bottling without filtration, consequently the wine may contain sediment*

To vino je svetlo rožnate barve z rahlimi čebulnimi odtenki ter nežnimi aromami po jagodah, češnji in nežnimi zaznavami cvetja. V ustih je vino prijetnega, polnega okusa z lepo svežino in lepim pookusom.

PRIMERNA HRANA
Kot aperitiv, k solati s hobotnico, ribjemu karpaču, različnim solatam.

ROSÉ

The colour of this wine is pale red with shades of orange. On the nose it shows strawberry, cherry and gentle flower aromas. The palate is pleasant with a full, fresh taste and a lovely finish.

PARING WITH FOOD
Fish carpaccio, different salads, such as octopus salad or as an appetizer.

SLOG *WINE STYLE*	Suho rosé vino *Dry rosé wine*
SORTA *VARIETY*	60 % Merlot 40 % Refošk (*Refosco)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	10-12 °C
MACERACIJA *MACERATION*	12 ur hladne maceracije *12 hours of cold maceration*
ZORENJE *AGEING (MATURATION)*	6 mesecev v jeklenih posodah *6 months in stainless steel vats*

Rubinasto rdeča barva
z rahlimi škrlatnimi odtenki.
Vonjave po rdečem sadju, podrastju.
Sveže in polno z lepim pookusom.

PRIMERNA HRANA
Goveji golaž, domače klobase,
mladi sir, svinjina.

CABERNET FRANC

Ruby red colour with slight purple shades.
Aromas on the nose remind us of red fruit and undergrowth. The wine is pleasant and fresh on the palate with a long finish.

PARING WITH FOOD
Beef goulash, home-made sausages, young cheese, pork meat.

SLOG *WINE STYLE*	Suho rdeče vino *Dry red wine*
SORTA *VARIETY*	100 % Cabernet Franc
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	16-18 °C
MACERACIJA *MACERATION*	10 dni maceracije *10 days of maceration*
ZORENJE *AGEING (MATURATION)*	10 mesecev v rabljenih hrastovih sodih *10 months in used oak barrels*

Rubinasto rdeča barva.
Vonjave po rdečem sadju.
Sveže, rahlo tanično z lepim pookusom.

PRIMERNA HRANA
Jedi iz rdečega mesa (divjačina,
goveji biftek...), mladi planinski sir.

CABERNET SAUVIGNON

Nice ruby red colour.
Aromas of red fruit, fresh and slightly tannic on the palate with a pleasant finish.

PARING WITH FOOD
Red meat food (venison, beefsteak...), young cheese.

SLOG *WINE STYLE*	Suho rdeče vino *Dry red wine*
SORTA *VARIETY*	100 % Cabernet Sauvignon
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	16-18 °C
MACERACIJA *MACERATION*	10 dni maceracije *10 days of maceration*
ZORENJE *AGEING (MATURATION)*	10 mesecev v rabljenih hrastovih sodih *10 months in used oak barrels*

Rubinasto rdeča barva.
Vonjave po gozdnih sadežih
z nežnimi zaznavami začimb.
Rahlo tanično in polnega okusa.

PRIMERNA HRANA
Jedi iz rdečega mesa (svinjina,
govedina...), mladi sir.

MERLOT

Ruby red colour, aromas of red fruit with notes of spices. Full-bodied and slightly tannic on the palate.

PARING WITH FOOD
Lamb, red meat, young cheese.

SLOG *WINE STYLE*	Suho rdeče vino *Dry red wine*
SORTA *VARIETY*	100 % Merlot
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	16-18 °C
MACERACIJA *MACERATION*	10 dni maceracije *10 days of maceration*
ZORENJE *AGEING (MATURATION)*	12 mesecev v rabljenih hrastovih sodih *12 months in used oak barrels*

Rubinasto rdeča barva z rahlimi
granatnimi odtenki. Vonjave po zrelem
rdečem sadju, začimbah, podrastju.
Rahlo tanično, polnega okusa
in z lepim, dolgim pookusom.

PRIMERNA HRANA
Divjačinski golaž, goveji biftek,
jagnjetina na žaru, staran planinski sir.

STARA BRAJDA RDEČE

Old Vineyard Red

Ruby red colour with pomegranate shades. Aromas remind us of ripe red fruit, spices and undergrowth. The palate reveals a full-body and light tannins with a pleasant and long finish.

PARING WITH FOOD
Lamb, red meat, game, young cheese.

SLOG *WINE STYLE*	Suho krepko rdeče vino *Dry rich red wine*
SORTA *VARIETY*	30 % Merlot 20 % Cabernet Franc 20 % Cabernet Sauvignon 30 % Refošk (*Refosco)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	18-20 °C
MACERACIJA *MACERATION*	18 dni maceracije *18 days of maceration*
ZORENJE *AGEING (MATURATION)*	24 mesecev v novih in rabljenih 500 litrskih hrastovih sodih *24 months in new and used 500 litre oak barrels*

Vino je rahlo prosojno rubinaste barve. Z vonjavami zrelih češenj, sliv in rahlimi zaznavami začimb in pomarančnega olupka. V ustih je vino sadno z nežnimi in zrelimi tanini. Vino je zelo uravnoteženo z lepim pookusom po češnjevi pečki.

PRIMERNA HRANA
Jedi iz rdečega mesa, z dišavnicami začinjene mesene ribe (losos, morski pes), jedi na osnovi gob in srednje zreli planinski sir.

MODRI PINOT

Pinot Noir

The wine is slightly translucent ruby color with aromas of ripe cherries, plums and subtle perceptions of spices and orange peel. In the mouth the wine is fruity and ripe with gentle tannins. The wine is very balanced with a nice aftertaste of cherry pips.

PARING WITH FOOD
Red meat, spiced seafood (salmon, shark), sponge and cheese.

SLOG *WINE STYLE*	Suho krepko rdeče vino *Dry rich red wine*
SORTA *VARIETY*	100 % Modri Pinot *(Pinot Noir)*
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	16-18 °C
MACERACIJA *MACERATION*	14 dni maceracije *14 days of maceration*
ZORENJE *AGEING (MATURATION)*	36 mesecev v novih in rabljenih 500 litrskih hrastovih sodih *36 months in new and used 500 litre oak barrels*

Rubinasto rdeča barva z granatnimi odtenki. Vonjave po zrelem rdečem sadju, začimbah, lesu, tobaku. Poln okus z lepimi zrelimi tanini in dolgim elegantnim pookusom.

PRIMERNA HRANA
Jedi iz rdečega mesa (divjačina, goveji biftek...).

UP

Ruby red colour, the nose is filled with aromas reminiscent of ripe red fruit, spices, oak and tobacco. The palate is full-bodied with nice ripe tannins and long elegant finish.

PARING WITH FOOD
Lamb, red meat, cheese, risotto with vegetables.

SLOG *WINE STYLE*	Suho krepko rdeče vino *Dry rich red wine*
SORTA *VARIETY*	85 % Merlot 15 % Cabernet Sauvignon
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	18-20 °C
MACERACIJA *MACERATION*	21 dni maceracije *21 days of maceration*
ZORENJE *AGEING (MATURATION)*	36 mesecev v novih hrastovih sodih *36 months in new oak barrels*

Penina narejena po
klasični metodi

PENINA BRUT ZERO

Sparkling wine

Traditional method
(méthode Champenoise)

SLOG *WINE STYLE*	Suho peneče vino *Sparkling wine*
NAČIN PRIDELAVE *PRODUCTION METHOD*	Klasična Metoda *Traditional method* *(méthode Champenoise)*
SORTA *VARIETY*	50% Rumena Rebula, 40% Chardonay, 10% Glera
VSEBINA / *CONTENT*	0.75 l
POREKLO *COUNTRY OF ORIGIN*	Brda, Slovenija *Slovenia*
TEMPERATURA SERVIRANJA *WINE SERVING TEMPERATURE*	4–6 °C
NEPOVRETI SLADKOR *RESIDUAL SUGAR*	do 4 g/l. Penina je brez odpremnega likerja *to 4 g/l (no liqueur d'expedition added)*
ZORENJE *AGEING (MATURATION)*	6 mesecev v inox posodi *6 months in inox tanks*
ZORENJE V STEKLENICI *AGEING IN THE BOTTLE*	Najmanj 24 mesecev na kvasovkah *At least 24 months*

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