

Gašper,  
**Rebula Selection 2020**  
Goriška Brda, Slovenia

**GASPER**  
WINE OF SLOVENIA



|                 |                            |
|-----------------|----------------------------|
| Grape Varieties | <b>100% Ribolla Gialla</b> |
| Winemaker       | <b>Darinko Ribolica</b>    |
| Closure         | <b>Natural Cork</b>        |
| ABV             | <b>13.5%</b>               |
| Residual Sugar  | <b>3.3g/L</b>              |
| Acidity         | <b>5.15g/L</b>             |
| Wine pH         | <b>3.38</b>                |
| Bottle Sizes    | <b>75cl</b>                |
| Notes           | <b>Vegetarian, Vegan</b>   |

## PRODUCER

Gašper is located in Goriška Brda, which makes up the two thirds of Collio stretching into Slovenia from Friuli-Venezia Giulia in north-eastern Italy. Goriška Brda has a climate ideally suited to viticulture, with its proximity to both the Adriatic Sea and the Alps providing dry, warm summers with cooling breezes during the crucial ripening period. The Gašper wine estate is a joint venture between a local cooperative and the Čarman family, who have been in the wine and hospitality business for over 50 years. At the helm of the cellar is Darinko Ribolica, a respected oenologist from Goriška Brda. He uses Slovenia's local varieties, deeply rooted in Germanic, Slavic and Roman cultural influences, to create wines in a modern, fresh style.

## VINEYARDS

The grapes for this wine are grown at altitudes ranging between 80-200 metres above sea level. The vineyards are terraced and face south-east and west. The 10-30 year old vines are trained using the single Guyot method and are planted at densities of 4,000 - 5,000 vines per hectare, on a mixture of flysch, marlstone and sandstone soils. The climate here is sub-Mediterranean and experiences a mixture of warm sea air and the influence of cold winds from the Alps.

## VINTAGE

A very weather stable year, 2020 was an excellent vintage in the Goriška Brda region, and one of the best since its founding in 1957. Thanks to good weather conditions and early and rapid flowering, all of the grapes reached complete maturity. Despite a storm at the end of August, the quality of the fruit was excellent.

## VINIFICATION

The hand-picked and destemmed Rebula grapes spent 4 hours on skins before being fermented in 4,000 litre casks at controlled temperatures of 16-20°C to preserve freshness. To add structure and complexity, the wine was matured on fine lees for one year in 225 litre old French barrels and for a further year in large Slavonian oak casks, with regular bâtonnage, initially twice a week and later once a month. The wine underwent fining and filtration before being bottled for release.

## TASTING NOTES

This wine is straw yellow in colour with golden highlights. The complex bouquet of fragrant pear, peach, lime, orange and blossom continues onto the soft palate, which pleasantly combines creaminess from the oak with a long-lasting mineral finish.