

Gašper,
Rebula Selection 2021
Goriška Brda, Slovenia

GASPER
WINE OF SLOVENIA



Grape Varieties	100% Ribolla Gialla
Winemaker	Darinko Ribolica
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

The 2021 vintage was excellent due to good weather conditions. Budbreak was delayed until the end of April due to the cold and relatively dry conditions, a few weeks later than normal. This weather pattern continued through the springtime which led to later than normal flowering in mid-June. Then in June, the weather turned and temperatures rose, which sped up flowering. The 2021 whites are characterised by a highly detectable fruitiness, good acidity and great aromatic complexity.

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.