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TUESDAY, OCTOBER 30, 2012

MOVIA - THE MAGIC OF SLOVENIA - ALES KRISTANCIC - A GENIUS

Water is for body, Wine is for soul!



Back to May 2012, during the RAWFair organized By Isabelle Legeron.

I was waiting for this moment from a long time, meet the great Ales Kristancic from Movia in Brda, Slovenia. I met him on the two days with his wife Vesna, attending couples of tasting to decrypt the wines at their best.

Let's first present the Movia estate.

Laying along the Italian and the Slovenian sides of the Collio, the Movia estate exists since the year 1700. Movia is a family estate with its main house in Ceglo, covering 22 hectares of vineyards including many of the best parcels in the borderland between Slovenia (ZGP Brda) and Italy (DOC Collio).

The Movia estate has existed since 1700 and has been in the hands of the Kristančič family since 1820 following a wedding. During Venetian republic, one of the three daughters inherited of the vineyard, and married Kristancic, who was soldier. Ales is the eight generation in the family.



The Kristančič family became exclusive suppliers of wine for state protocol events in the former SFR Yugoslavia in 1958. In keeping with the family's decades of winemaking endeavor, Aleš honed his skills in Bordeaux and in Burgundy, Château Pétrus and Burgundy's Domaine de la Romanée-Conti, returning back home with the idea of a completely different concept of wine production, enriched with new knowledge of modern winemaking and marketing concepts. It was on the basis of these new ideas that the historical breakthrough of Slovenian wines began.

The Movia and Vila Marija brands are among the most important and most frequently awarded wines in South-Eastern Europe.

One fifth of the Kristančič family's annual production is sold domestically, while

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all of their remaining product is sold to Western European markets. Since he was a kid, Ales helped his father transfer wines from barrel to barrel. Today with passion he works with biodynamics principles, experimenting the best in wine making to reveal purity and authenticity. Eight generations have been working in the vines and in the cellar, to produce the best with natural emphasizes between nature, soil, vines, and wine.



Movia estate and Ales Kristancic are strongly representing Slovenia wine culture, and currently the most famous, and with no arguments the best producer in the country.

Ales a genius and a wise man. By himself he is a full movie, areal man full of life and joy. Sharing things with passion, a gentlemen that loves to be with people and women. A wise man.



Region:

Brda: hill speckled sunny land, low lying, gently flowing hills, western Slovenia



Soil:

Brda marl: calcium carbonate, lime rich mudstone, clay silt

Flysh: sedimentary rocks deposited in a deep marine face, formed in orogenesis



Climate:

Mediterranean climate:

- Moderate summers
- Sufficient precipitations
- Close to Alpine peaks
- Cool air: high level of acids and aromatic substances



Wine region profile:

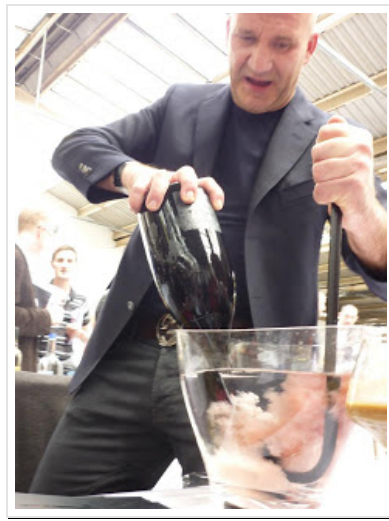
Brda whites: gentle, balanced, fresh, vivacious, most age well

Brda reds: very strong color, pronounced, extract, developing in elegant complex bouquet



Movia:

Ales is a nice and good storyteller. And Slovenia is really to watch out for outstanding wines. Slovenia is hosting an extraordinary innovative winemaking community, with dozens of producers making different wine styles along the border zone between northern Italy and Austria such as Edi Simcic, Marjan Simcic, Cotar, Sutor and, especially, Movia.



Those winemakers are devoted to organic farming and to creating wines in their own style that express at their best place of origin and vintages. For me their as wine stars.

Slovenia's vineyards produce a lot of white wines, from known varieties, such as Sauvignon Blanc, Chardonnay, Pino Grigrio, Tokay , and more unknown ones, like Ribolla Gialla (called Rebula), Vitovska Grganja, Zelen and Pinela. Also, produce amazing good red wines from Pinot Noir, Cabernet Sauvignon, Teran and Merlot. Many people still producing wines for sale and not to elaborate wine.



Today as a wise man, Ales Kristancic with his wife Vesna. He is full of life and joy, extravagant and plenty of thoughts and solid opinions, genuine and a complete showman, intense, focused, passionate and unpredictable. Where he learned best was from his father.

His wines are like him wise, extravagant and full of expressions.



Holding many old vines on the estate he explains that when you make wine you

never mix grapes from different vineyards, same variety is not a problem. The vintage make the final influence, and you just got to respect your style. You have to make your wine perfect and different. And we are in a generation where science gives us more benefits to understand and do better without cheating, not adding products.



Always worked same way in family, he says that you have to understand biodynamic is just a very good farming from the old generations, people were smart enough to use what god gave to us, and it is not an astronaut who came down to make wine. And god gave us the mind, to understand and use nature rules. For example oval barrels allow the winemaker to divide the yeast by different temperature levels, to keep the bests. And don't add things in to wine, you have to let it express himself, don't use make-up. He is really confident that to use nature you have to work more with your hands. What is important is not the cost, it's how it's made and where it's from, and made with passion and heart.



Preaching a lot about biodynamics and Rudolf Steiner, as he understood nature rules and respect, but he says you need to use the preparations in the right way!

About the farm, it's a full integrated farm with animals, until 1983 it was a classic farm. Now it is a farm really close to the estate to support each other cultures, animal, fruit trees, olive trees, vines.



Wines and Tasting Notes:**MOVIA PURO ROSE 2004**

Lunar's counterpart on the bubbly side of life. Puro starts off where other champagnes end their lives and move on to the ageing process. A Puro turned upside-down can live forever, as its permanently present yeasts are capable of keeping it alive for years. There is only as much sulphur as the yeasts themselves produce. A medium orange to red color. Red fruits on the nose, well matured, tertiary, yet still plenty of freshness. Dry, very homogeneous on the palate, the base wine was probably partly matured in fresh wood as there are gentle herbal notes present. A very complex, long-lasting, excellent sparkling wine.

Vintage:

2003

Variety:

Modri Pinot 70%, Sivi Pinot 10%, Rebula 20%

Alcohol:

13 %

Vine training:

Mono Guyot

Average vine age:

32 years

Cultivation:

organic

Vinification:

Characteristic late harvest, hand picked, short vine-to-fermentation times (max. 2h). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Macerated 1 day, hence the sensitive rosé hue. Followed by gentle pressing at low pressure levels. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling. Following four years of maturing in barrique barrels the wine completes all its natural processes and become naturally stable, ready for a long life.

Dégorgement - removal of sediment:

The 2004 vintage base wine was matured until the 2008 harvest when the wine from all barrels was assembled in a large tank. Contrary to the classical method, no sugar was used nor were any yeasts added for fermentation in the bottle. Only must with all its substances and its world of microorganisms was added. The matured wine then ferments in the bottle creating the PURO.

Fermentation in the bottle:

Puro is a very special sparkling wine as it is not degorged by ourselves. This is left to you, when you open the bottle. The wine thus continues its life with its own natural yeasts in the bottle until the very end and it contains no preservatives. The advantage is that the wine has an endless life. Some may find this procedure of opening the wine unpractical. But we believe that practicality is a factor taken into consideration only with regard to the outside world, never with regard to the inner-self or life in general.

(SO₂) total:

9 mg

Tasting:

Pink peach color with pleasant bubbles. Orange, light red berries, citrus touch

nose. Cloudy red fruit, juicy, savory, intriguing. Elegant, mineral notes, long and crunchy. Strawberries, light cream, medium plus finish. Sold upside down the bottle need to be degorged on the service moment.

MOVIA LUNAR 8 MOON 2008 Ribolla



The king of specialty wines - nature, with a helping hand from the moon, does most of what is usually done by man. Our most healthy and pure wine, without added sulphur. Pure nature in your wineglass. Amber color of medium intensity. The bouquet is pleasant, youthful, reminiscent of grapes. Notes of wood ageing are present, as is a refined spicy woody note, hinting at incense and fine herbs. On the palate the wine is dry, elegant, bitterish (the grape skins disintegrated and remained in the wine) and youthful. Grape notes on the nose are overcome by a fine note of wood. Plenty of character and a fine, long aftertaste. An extraordinary wine.

Vintage:

2008

Variety:

Ribolla 100%

Alcohol:

13.30 %

Vine training:

Guyot single

Average vine age:

29 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). The grapes are destemmed by hand and placed in new oak barrels with custom caps. Fermentation begins in the berries themselves, which gradually release the wine. After 8 months of maturing, at full moon, the wine is gravity racked into bottles, no added sulphur, no filtration, no pressing. This is as close as it gets to the wine ancient man found in nature.

Preparation:

Matured 8 months in customized 220 liter French oak barrels. Bottle age 6 months in 0.75 l bottles.

(SO2) total:

Bellow 11 mg

Tasting:

With very little sediments, advice to decant slowly. Deep yellow, clear (cloudy if not decanted properly), , orange touch. Very rich nose on lemon, citrus, pineapple, passion fruit, creamy mouth with soft and rich fruity texture, coating and balanced. Full of apple with citrus zest. Tasted with some Foie Gras, lovely matching.

MOVIA LUNAR 9 MOON 2008 Chardonnay



Vintage:

2008

Variety:

Chardonnay 100%

Alcohol:

14 %

Vine training:

Guyot single

Average vine age:

29 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). The grapes are destemmed by hand and placed in new oak barrels with custom caps. Fermentation begins in the berries themselves, which gradually release the wine. After 9 months of maturing, at full moon, the wine is gravity racked into bottles, no added sulphur, no filtration, no pressing. This is as close as it gets to the wine ancient man found in nature.

Preparation:

Matured 9 months in customized 220 liter French oak barrels. Bottle age 6 months in 0.75 l bottles.

(SO₂) total:

Bellow 13 mg

Tasting:

Good advice to decant because lot of nice fruity sediments, an alive wine. Like the 8 Moon, it has a deep yellow orange color, golden hues. The nose brings orange marmalade and dried yellow fruits, nice concentration, light almonds character, wool, oak. Nice ripeness. Very good balance. The finish is quite long with honey, nutty touch, creamy, citrus and almonds. Even more impressive with decanting and time.

MOVIA VANDIMA TURNO GREVIC 2010



Furlanski Tokaj / Tocai Friulano is a very deceptive name. In Alsace this is a Pinot Gris, in Hungary a method of production; famed Hungarian Tokaji wines are in fact produced from Furmint or Šípon. The name Tokaj was in fact subject to an international dispute between Hungary and other "users" of the name. The Hungarians won the dispute and since Tokaji is a Hungarian province Germany, France, Italy and also Slovenia had to relinquish their variations of the name as of 2002.

Tocai Friulano stems from northern Italy. The berries are golden-yellow and very sweet. The vines give regular and very high yields, though maximum-yield vineyards give quite bland, strong, "bullish" wines. Vineyards cultivated to a yield of about a pound per vine offer a very noble wine.

The wine is lightly greenish-yellow in color, dry, rich in alcohol, with an unobtrusive and rather gentle bouquet reminiscent of almond and meadow flowers. Although acids tend to be weak, they can be quite harsh in a young wine of a poor vintage. Most popular as a young wine, though better vintages can be aged to an outstanding mature wine with expert care.

In Slovenia Furlanski Tokaj is only cultivated in Brda.

Its gentle acids make this wine for an excellent aperitif. It is best served at 10-12 degrees Celsius. It also pairs well with egg dishes and risottos.

Vintage:

2010

Variety:

Zeleni Sauvignon 100%

Alcohol:

12,5 %

Vine training:

Mono Guyot

Average vine age:

25 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h).

Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Secondary fermentation in large wooden barrels (3000 l) on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 1 year: 3000 l volume - Slovenian oak. Bottle age 4 months in bottles vol. 0.75 l.

(SO2) total:

Bellow 40 mg

Tasting:

Strong yellow, golden notes. Nose is very aromatic green, and cereals. Taste drives to pineapple, mineral, creamy with light green aromatic. A wonderful balance with a medium finish, nice waxy notes, burgundy touch.

MOVIA REBULA 2010



Rebula (Ribolla) enjoys a long tradition in the Slovene littoral, certain oenologists claiming this very region to be its origin (and adjacent Italian

regions). It has definitely been cultivated here since at least the 13th century. The vines have a high yield; ripe berries tend to fall off the grape clusters. For precision's sake we have to differentiate between three subvarieties of Rebula: yellow (Ribolla Gialla) with small berries, yellow with large berries, and green Rebula (Ribolla Verde), the first of the three giving best wine. The name Ribolla (in Italian) stems from "ribollire", meaning to re-boil. The Bora wind in the littoral cooled the cellars before the wine must rich in sugars was able to fully ferment, stopping fermentation, only for the wine to then "re-boil" in the spring. In order to save on sulphur, vintners often used to "bodge" the Ribolla (and certain other white wines too) by fermenting using pomace, macerating, thus rendering the Ribolla of yesteryear cloudy, sweet and not really very good.

In modern-day cellars this double fermentation is history. Today's Ribolla is of a rich yellow color, dry, fresh and vivacious, presenting a balanced flavor, the bouquet is neutral, vinous, with a slight note of cedar wood. It is consumed young and does not age well.

Zlata (Golden) Rebula from the Goriška Brda is best known, although these wines from the Vipava valley are excellent as well. It is also produced in the Koper region, less so in the Karst.

Rebula is served chilled to 9 or 10 degrees Celsius, accompanying saltwater fish as well as freshwater specialties such as trout or salmon, as well as oysters.

Vintage:

2008

Variety:

Ribolla 100%

Alcohol:

12,00 %

Vine training:

Guyot single

Average vine age:

66 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h).

Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Secondary fermentation in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 20 months in 220 liter French oak barrels. Bottle age 4 months in 0.75 l bottles.

(SO2) total:

Bellow 25 mg

Tasting:

Yellow color with golden hues. Nose of tropical fruits, minerals and waxy. Ripe, rich of fruit, well balanced, excellent depth, complexity and length, refreshing and perfect acidity.

MOVIA VELIKO BELO 2007



Beyond any doubt the greatest desire of any vintner is to produce at least one bold, signature wine. Any serious winemaker has to produce an original, his own recognizable, distinct wine. A cuvee offers a better chance of demonstrating one's own taste, style, philosophy and understanding of wine and winemaking.

We wanted to create a new quality, a new style of wine. This is why we opted for a blend of grapes (or rather musts while still in fermentation), not a composition of finished wines. This produces a truly new wine, without the impression of one variety standing out more than others, as is often the case with blends of finished wines. Blending grapes or must during fermentation delivers a base wine that is only ready for the final touch after three years of maturing when pure varietals are added to maintain the style.

Veliko Belo sometimes sees the addition of a small percentage of aged wines, thus constantly maintaining the charm required of any great wine. Veliko Belo exhibits a slightly higher volatility, a consequence of a longer time spent in barrels, which increases oxidation. This renders the wine even grander and more important.

In selecting the varieties and the grapes we mainly see to finding the right combinations. If we were only after strength, wine would simply be produced from just one single variety, Chardonnay. As we wanted a rounded-off wine, strong and aromatic on the one hand and original and indigenous on the other, we blended the following varieties:

- Chardonnay, the wine's backbone bearing its body;
- Pinot Gris, the hallmark of the wine's elegance in spite of its fruitiness,
- Sauvignon, enhancing the wine's aroma,
- Ribolla, marking the wine's homestead, the Brda terroir, our cellar.

The wine's complexity means it pairs well with a wide selection of foods, though this wine definitely is sensitive as to its company. Drink it at the right time; even without food, this wine will be enough, suitably strong and aromatic.

Vintage:

2007

Variety:

Ribolla 70%, Sauvignon 20%, Pinot Gris 10%

Alcohol:

12,50 %

Vine training:

Guyot single

Average vine age:

41 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Secondary fermentation completed in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 3.5 years in 220 liter French oak barrels. Bottle age 12 months in 0.75 l, 1.5 l, 3.0 l bottles.

(SO2) total:

Bellow 40 mg

Tasting:

An amazing wine! Medium yellow, orange golden notes. Very floral, pear, apple, light creamy nutty. Very subtil and dry. Light tannins and grip from skin maceration. The palate is delicate light on lychee, nuts, aromatic from the Sauvignon, and very light spicy tons.

MOVIA MERLOT 2005



Merlot is a traditional variety in our family and is one of the greatest reds. It is left to macerate until the very end, until every last gram of sugar has fermented. It matures for a long time in new oak barrels for the wine's sharp edges caused by long maceration and the barrels' fresh wood to round off and for the wine to become smoother, gentler and rounder. The wine is left on the lees without racking. This delivers a Merlot that no longer reminds us of its classic fresh fruit aroma, but obtains a rather more "jammy" nuance, an aroma hinting at dried fruits. Some Merlots tend to be rather heavier, as is the case with the Movia Merlot. It requires our full attention in order to completely feel and understand the wine.

Pairs outstandingly with a good cheese. Definitely a main course dinner wine, also suitable for lunches. Enjoying a bottle of this wine requires time, as the wine sometimes requires between half an hour to an hour after opening to fully come to life.

Vintage:

2005

Variety:

Merlot 100%

Alcohol:

12,50 %

Vine training:

Guyot single

Average vine age:

63 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Macerated 3 to 4 weeks until the end of fermentation when the pomace cover settles and naturally clears the wine. The wine is thus ready for a long and fulfilling active life in barrique casks, naturally without racking. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 5 years in 220 liter Slovenian oak barrels. Bottle age 6 months in 0.75 l bottles.

(SO₂) total:

Bellow 30 mg

Tasting:

Red darkish colour. Present nose of alcohol at the opening, but very surprising after a while. Cherries, light anis and light spices, plums. Slightly cloudy due to non filtration pine wood notes, ripe red and dark berries with exotic berry fruit notes. Fresh, nice acidity. Medium depth with quite long palate. A very positive experience.

MOVIA MODRI PINOT 2005



Pinot Noir is like a virus. Once you're infected, there's practically no cure. At the same time it is one of the most difficult varieties for cultivation: there is no system, there are no rules, neither in selecting the parcel, nor in deciding on the method of planting, nor regarding the right time for harvesting. This is a variety that never ceases to surprise - sometimes it brings joy, sometimes disappointment. It causes so many headaches that even a small success delivers great joy.

Whenever we are paid a visit by a fellow winemaker and ask what we could offer, they most often ask for the Pinot Noir. This is the "acid test" of any winemaker. It showcases the producer as it is the most difficult to make faultlessly. There are not many Pinot Noir producers around the world. Any winemaker who would not pass for indifferent and desires a certain level of quality in all his wines has to be quite brave to include a Pinot Noir in his range.

Pinot Noir can have quite an attitude in the vineyard already. But there is no serious wine without truly strong grapes, rich and full of extract. And even such grapes offer incertitude. With Merlot, high quality grapes almost certainly augur a high quality, wonderful and grand wine. Not the case with Pinot Noir. In its adolescence it can quite unexpectedly veer off the right path.

We are of the belief that we need to hold through until a very late harvest if we want to make a great Pinot Noir. Although it is actually one of the earliest varieties, we only harvest it towards the end of the grape harvest. This forces us to thin out the grapes and drop rotting grapes on the ground. We wait until the grapes almost completely sever their bond with the vine, when the stem almost completely dries up. This is when berries begin to partially dry up and a slight concentration of all the substances in the berries begins. Only then do we start to harvest.

Partly leaving whole grapes on the stem during maceration increases the Pinot Noir's roughness. Considering that the wine will not be consumed immediately, a little roughness in the wine's youth is needed to then smoothen and round it off with age, still leaving enough meat on the bone for the wine to remain full-bodied. Ageing cannot take place at the expense of the wine's body. We cannot make lean and slender a body that was too weak to begin with and then becomes too exhausted to last.

It is only after the first year of maturing that a Pinot Noir starts showing its true colors. If greenness begins to stand out, i.e. aromas and flavors reminding us of green things (leaves, flowers), then we are definitely not dealing with a great Pinot Noir, merely an unsuccessful attempt. If, however, fruity, "jammy" aromas prevail (forest fruits, sour cherry, cherry), then we're on the right track. But then we have to be patient and perseverant. Pinot Noir will not deliver every year, so when it does we have to get the very best out of it.

Pinot Noir is produced also very high up north, even in Switzerland, though these Pinots produce wine that resembles a rosé rather than a great red. Burgundy is without doubt the home of the Pinot Noir. Comparing Burgundy's climate, soil, precipitation, etc. to ours, we find that Slovenia's "Burgundy" would lie somewhere between Štajerska and Primorska. A bit south of Štajerska and slightly north of Primorska. Practically speaking, in the Brda.

Vintage:

2005

Variety:

Pinot Noir 100%

Alcohol:

12,50 %

Vine training:

Guyot single

Average vine age:

30 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Macerated 3 to 4 weeks until the end of fermentation when the pomace cover settles and naturally clears the wine. The wine is thus ready for a long and fulfilling active life in barrique casks, naturally without racking. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 4 years in 220 liter French oak barrels. Bottle age 6 months in 0.75 l bottles.

(SO2) total:

Bellow 30 mg

Tasting:

Nice light deep red purple. Cherries, mineral, violet, light juniper on nose. Rich fruits on cherries, blackberries, plums, very aromatic, light spiciness. Balanced tannins. Good length really nothing to compare to Burgundy but a really attracting wine, really refined, lovely.

MOVIA VELIKO RDECE 2004



As with Veliko Belo, our aim was to develop a new type of wine. It is of particular importance with this wine that all three varieties of grape composing Veliko Rdeče be harvested as late as possible. All varieties then macerate together, giving a new style, new flavors and new aromas. This approach was a success, the aromas and flavors of Veliko Rdeče range from fruity to more complex, creamy flavors.

Veliko Rdeče is composed of:

- Merlot, acting as the wine's backbone and giving it its character. Red »grands vins« are expected to deliver a punch, resilience and ageing ability - all traits of the Merlot;
- Cabernet Sauvignon provides aroma. Cabernet Sauvignons exhibit a characteristic fruity aroma (flavor and perfume of blackcurrant), also noticeable in Veliko Rdeče, though it does not stand out.
- Pinot Noir is the element of love and conjures up peculiar flavors, curiously reminiscent of unpleasant things, but within Veliko Rdeče their presence is perfectly harmonious. The Pinot Noir's flavors might even hint at oil derivatives or tar.

Vintage:

2004

Variety:

Merlot 70%, Pinot Noir 20%, Cabernet Sauvignon 10%

Alcohol:

13,00 %

Vine training:

Guyot single

Average vine age:

35 years

Cultivation:

organic

Vinification:

Late harvest, hand picked, short vine-to-fermentation times (max. 2h). Primary fermentation in large tanks on natural yeasts obtained from the same pre-harvested grapes (5%). Macerated 3 to 4 weeks until the end of fermentation when the pomace cap settles and naturally clears the wine. The wine is thus ready for a long and fulfilling active life in barrique casks, naturally without racking. Secondary fermentation completed in barrique barrels on the lees, no racking. No sulphur or any other preservatives used before bottling, thus the wine can complete all its natural processes and become naturally stable, ready to last a human lifetime.

Preparation:

Matured 6 years in 220 liter French oak barrels. Bottle age 6 months in 0.75 l, 1.5 l, 3.0 l bottles.

(SO2) total:

Bellow 25 mg

Tasting:

A very surprising and amazing wine! A crazy blend with Pinot Noir!

A very nice red, purple notes color. Nose is nice, deep and complex, lots of cherries, herbs, spices.

On the palate it brings on the same way. Cherries, strawberries, plums, anis and wood, light mineral, with harmony blending power, freshness and acidity on a perfect balance. Nice length and persistent. Perfect with a unique style!

Movia in a few words:

- ***Way of Life***
- ***Glory***
- ***Purity of Nature***
- ***Sincerity of Author***
- ***Impressive Character***
- ***Extraordinary Elegance***
- ***Success***
- ***Integrity***
- ***Respect***
- ***Joy***
- ***Wise***
- ***Genius***
- ***Unique***



Cheers #winelovers !!

To see and understand more about Movia estate and Ales Kristancic check those videos :

Aleš Kristančič - Movia

Decanting Movia - Lunar wine

Opening Puro - sparkling wine from Movia

Lunar Bottling

Posted by Fabien Lainé at 3:09 PM

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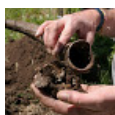
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Water is for body, Wine is for soul! Back to May 2012, during the RAWFair organized By Isabelle Legeron. I was waiting for ...



Foradori - Teroldego "a true dreamer"

Foradori - Teroldego "a true dreamer" March 2012, Prowein, Dusseldorf, Germany. Really passionate about wine all this winemakers ...



Biodynamics or Nature Rules

Biodynamics Or Nature Rules Quotes by Rudolf Steiner (founder of the biodynamic): (I read lot of his books) Biodynamic is ...



Sulfur-ic Controversy

Basics - Sulfur in wine Sulfur dioxide (SO2) is an antioxidant and antiseptic that allows the wine did not taste of apple cider ...

The New Face of Languedoc wines - Virgile Joly

May 2012 during RAWFair After a second day of lovely tasting, meeting with wine producers & conferences, we head with #winelover s and ...



Montirius Tasting March 2012, Rhone Valley, France

MONTIRIUS A few years back by chance, looking for new products and asking for some sampling I discovered a really great estate in t...



Bodegas Benito Santos - Organic in Rias Baixas

Really smart winemaker who take time to understand his vineyard and do the best to keep alive his terroir, suero of milk for mildew, ...



A Wine "Paradise" or Norway - The Treasure Island

Maybe The Last "Cheap" Place for the Top Wines & Grand Cru I live in Norway for over 5 years now, and as French I was first really surp...

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