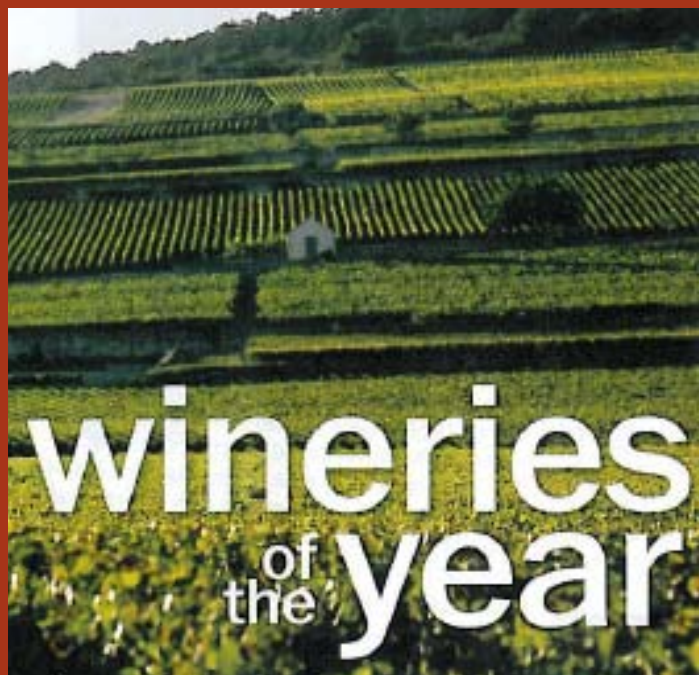




## Our International Wineries of the Year

include more geographic diversity than ever before. This list is fat with great names from Burgundy, Champagne and the Loire, but there are also Central Europeans from Austria, Hungary and Slovenia; a deep Mediterranean perspective from Spain across to the Rhône, Italy, Greece and Lebanon, plus rieslings from the Mosel, touriga from the Douro, sauvignon from the Cape and shiraz from McLaren Vale.

Our critics selected these wineries from the results of our blind tastings of 6,114 newly released imported wines over the past 12 months. These wineries achieved the highest ratings, the highest average scores of their recommended wines and the strongest overall showing. We only consider wineries with three or more recommendations for this award...

...Each profile includes the producer's top three recommended wines along with a list of facts for quick reference. You can find the full range of wines tasted for our Imported Wineries of the Year at [wineand-spiritsmagazine.com](http://wineand-spiritsmagazine.com).



## Movia

GORISKA BRDA



Aleš Kristancic

**Founded:** 1820

**Winemaker/Viticulturist/Owner:**

Aleš Kristancic

**Acres owned:** 52

**Annual production:** 10,000 cases

**Estate grown:** 100%

**Known for:** Radical natural wines from Slovenia

**Importer:** Domaine Select Wine Estates

**Website:** [movia.si](http://movia.si)

Ribolla, a local white grape of the Collio, north of Venice, has gained fame through the natural wine movement in Italy. Aleš Kristancic, whose family farms vines at the Slovenian border, grows white varieties like sauvignon and pinot grigio on slopes facing northeast. He farms ribolla on southwest-facing slopes, in the company of red varieties. "Ribolla needs a lot of heat," he says. "I want to make a reproduction of the berry." That is not a non sequitur if you speak the language of Aleš.

"I wait until the maceration starts on the plant, when the grape skin separates from the pulp," Kristancic explains. "Then the grape is prepared--three of four days of maceration outside, then we harvest very fast, one and a half hours from when you cut the grape to the fermentation." He jump-starts the fermentation by adding a small lot of fermenting juice from the same vineyard harvested a week before, building the fleshy lime and orange flavors in a wine like his 2007 Ribolla.

For Lunar, his "hunter wine," Kristancic doesn't press the ribolla grapes. Instead, he vacuums off the stems from the whole berries and sends them directly into barrels; he had customized them by widening the bung holes to 16 centimeters, their proportion to the barrel mirroring the two-millimeter hole where the grape stem meets the berry. Sealed under a pressure valve, he leaves the wine untouched, keeping track of one barrel until believes the fermentation is finished. They he bottles without sulfur, using a vacuum system. The 2008, his fourth vintage of Lunar, is a meaty, golden-hued wine, structured by the fruit-skin tannin of ribolla, the fatness of its deep orange fruit cut by cider-like acidity.

Kristancic's other whites are no less distinctive, including a complex Sivi Pinot (pinot grigio) and a pure, concentrated sauvignon. Both are from 2007 and share a tense minerality in their structures. While a portion of Movia's estate vines grow in Italy, the wines inhabit a different world. --Joshua Greene



### TOP-SCORING WINES

- 91 '07 Goriška Brda Ribolla
- 91 '05 Goriška Brda Cabernet Sauvignon
- 90 '05 Goriška Brda Lunar