

Valentin's Wineblog

Discovering Slovenian wine

A dinner with Movia's best at Strelec

Hello wine lovers!



Mira Šemič and chef Igor Jagodic

This post is coming still from under a huge impression of yesterday's dinner featuring some of Movia's best wines. It was organized by Mira Šemič and held at [restaurant Strelec](#) at Ljubljana's castle.

And what a dinner it was ...

Mira is one of the biggest names of wine in Slovenia, she's a 3rd level sommelier, WSET degree 3 and currently en route towards Master of Wine certification. She's hosting a series of wine lectures known as Mira's little wine school, where she shares her knowledge with the audience, but also organizes a series of exquisite wine events and trips. She is also very active as speaker on various wine events. This time we had the pleasure of tasting some of the best vintages of Movia, carefully stored and matured in her private cellar.

... wines that were complemented to perfection by some of the best dishes I've tasted so far. It was for a long time I was waiting to taste some of Igor Jagodic's food. I've been following his work already from times when he was cooking at [Vila Bled](#). Some months ago the news came he was moving to Ljubljana and that he would be hosting at Strelec restaurant, the newest addition to [Kaval Group's](#) venues, so the anticipation was really big, I'd say comparable to a child's impatience on Christmas morning ...

We greet with the group on the castle's wall and soon we got the first taste of the symphony to come ... Movia's Puro Rose – 2002, made entirely out of Pinot Noir. A special sparkling wine that doesn't need presentation for those who know it, but allow me to share it's story for the rest.

Puro's life starts with the base, made out of Pinot Noir wine. Late harvested grapes and fermented on own yeasts which Aleš makes out of 5 % of same pre-harvested and fermented grapes – a practice he does for all of his wines. It undergoes a one day maceration process in large tanks, followed by a gentle pressing and then it is laid to develop for four years in barrique barrels on lees, without racking. Then they only add must to the wine and it is left to re-ferment in bottles.

What is special about Puro is that it doesn't go through the *dégorgement* process in fact the sediment is left in bottles on purpose as yeasts preserve it giving it a very long life. You find it sold in bottles turned upside down, laid in special cones and the opening process is a bit special, giving it even more charm. I'll let Aleš himself explain you how it's done in the video below ...

The Puro 2002 shines of an amber color with copper shades in its brilliance. It's bubbles are fine, abundant and persistent and it is dense. Its nose is intense and very fine. With a very rich bouquet of aromas of rye bread crust, buttery, brioche notes, dried fruit, toasted coffee ... It is dry, rather hot and soft on the other side it is fresh and tasty. A well balanced sparkling wine of an intense taste, elegant quality, a long lasting taste and of a full body. Harmonious and mature and with a whole life ahead ...

Along with Puro we were greet by the chef with Duck and pistachio confit, duck liver with red cabbage pure drops and egg royale with red wine reduction. An intricate play of flavors and taste with wine and also the sweet wine reduction in the egg royale was spot on.

Entrée time with baked and marinated beetroot, beetroot reduction, honey, matured balsamic vinegar, goat cheese foam and herbs were chefs choice to complement Rebula 2000.



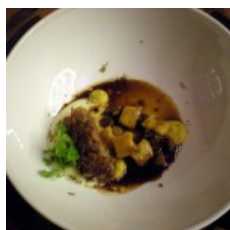
Chef's greeting



Entrée

The Rebula 2000 has a bright, dark amber color and is dense. The nose confirmed that the dark shades are because of the sherrification which has started. It has an intense, rather fine and rich nose of over dried fruit like mango and pineapple, hints of honey and varnish, green tea and straw ... The taste is dry, rather hot on the other side it is rather fresh and tasty. It is balanced and of an intense taste. It still is elegant and long lasting and has a full body. It is a harmonious wine, but if you have a bottle drink it now as it is already coming to its finish.

The cheese foams softness, sweetness of honey and freshness from the beetroot were making an amazing play of flavors and senses with the Rebula.



2nd course

For the second course we were served with pan seared pigs tail, pigs cheek ragù, potato purée, pumpkin gnocchi, red wine reduction sauce and grated truffle. An earthy addition to the wine Aleš likes to present as "Flying rocks" – Lunar – 2007.

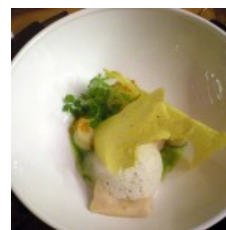
This Lunar is made of Rebula. Aleš developed specially shaped iron toppings for barrique barrels. Whole grapes are stored in and left to ferment. The wine is unfiltered and bottled straight from the barrel under a full moon. As a result it should be handled with delicacy due to its sediment.

But let's hear the presentation from Aleš himself and if you want you can also watch [here a video](#) about Lunar decantation.

The wine is of a crystal clear golden yellow color and is dense. The aromas are intense and very fine of dried fruit, various jams, spices, licorice, but also a distinct marl mineral note (hence the flying rocks). It is dry, hot and soft. But also fresh and tasty and if you'd serve it in black glasses you'd probably say it could easily be a red wine – you notice also tannins. It is a balanced wine of an intense, long-lasting taste. It is elegant and full bodied. A harmonious mature wine that had no problems coping with the dish. In fact they were elevating each other ...

A brief pause and here it was on the plate poached Zlatovšičica trout fillet and caviar, potato and garlic purée and chips, with herbs and cucumber foam and herbs oil. A perfect match for the Veliko belo – 2002.

Veliko belo is a blend of Rebula (70 %), Sauvignon (20 %) and Pinot blanc (10 %). At first it fermented in large tanks and then it was laid to mature for 3,5 years in French oak barrels and then laid to rest in bottles. It shines of a golden yellow, crystal clear color and is dense. On the nose it is intense and very fine, with aromas of dried fruit, green tea, thyme, spices and also has a note of baked almonds, a very rich bouquet. It is dry, rather hot and soft on the other side it surprises with freshness and its minerality. A balanced wine of an intense and elegant taste. Full bodied and wit a long-lasting taste. A harmonious and mature wine which still has a long life ahead.



3rd course

Ah time for the main dish and this time topped by 2 excellent wines. Owen baked deer loin rolled in bread, with chervil purée, deep-fried chervil root and black walnut – the last a genius topping to Merlot.



Main course

The Pinot Noir is shining in a bright, ruby red color and is dense. It has an intense, fine and rich nose of roasted plums, dried fruit, flowery pelargonium note, humus and forest undergrowth notes. It is dry, rather hot and soft, on the other hand fresh, tannic and tasty. A well balanced, elegant, intense, full-bodied wine of a long-lasting aftertaste. Harmonious and mature wine with still life in it.

The Merlot on the other hand is showing a bright, garnet red color and is dense. Intense, fine and rich aromas of black cherry jam, dried raisins, walnut liquor, chocolate, leather ... and they just keep coming. A dry, hot and soft wine, still fresh with rounded up tannins and tasty. A balanced, elegant wine of an intense, long-lasting taste and of a full body. A harmonious, mature wine probably at its best shape now. However you should notice that this wine was appearing still playful and younger in another bottle, this is to be attributed to micro oxidation of the cork.

Igor played with flavors and textures on the desert too, literally spoiling us with quince ice cream topped on buckwheat breadcrumbs, panna cotta, dark chocolate and chestnut ganache and chestnut foam.

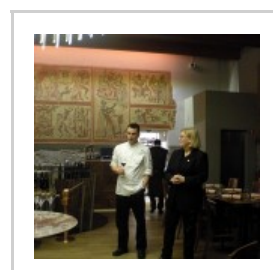
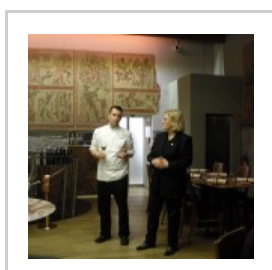
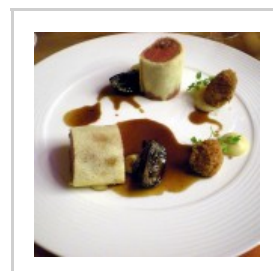
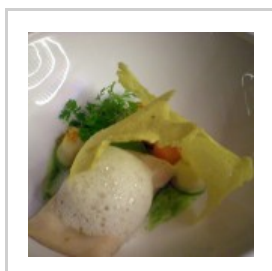
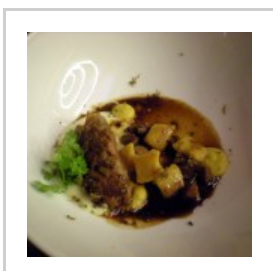
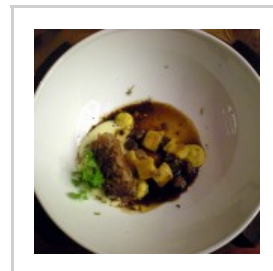
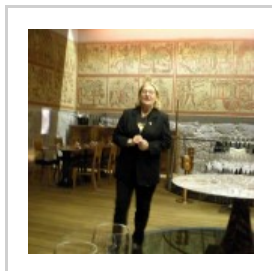
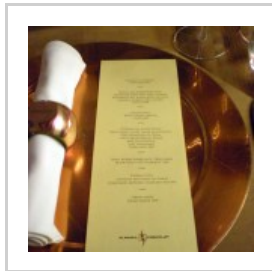


Dessert

And, as for the night given, we ended in big with a selection of matured cheeses and Veliko rdeče – 1995.

Veliko rdeč is made with Cabernet sauvignon (70 %), Merlot (20 %) and Pinot Noir (10 %). It matured for 6 years in French oak barrels and then waited in the bottle until coming of age to be opened at this special occasion. It has a deep, ruby red, bright color and is dense. The nose is intense, very fine and very rich with aromas of black cherries jam and other over ripe fruit, chocolate, dried tobacco, leather and it is just developing and opening ... Dry, hot and soft, fresh, tannic and tasty. Tannins barely starting to round up, probably to be attributed to Cabernet sauvignon ... A balanced, noble wine of an intense, long lasting taste and a robust body. A harmonic wine which still has to reach its maturity.

This was a dinner I surely won't forget and hope that I was able to share with you at least a bit of the symphony of aromas, flavors and senses we had the pleasure to enjoy. Mira's presentations were excellent and going in details. I'm thankful that I was able to be a part of this event, tasted some wines that are really rare to find and finally be able to enjoy in culinary delicacies of chef Igor Jagodic ... Thank you!



This entry was posted in On the road, Slovenia, Wine region Primorska and tagged igor jagodic, mira šemić, movia, strelec on November 17, 2013
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