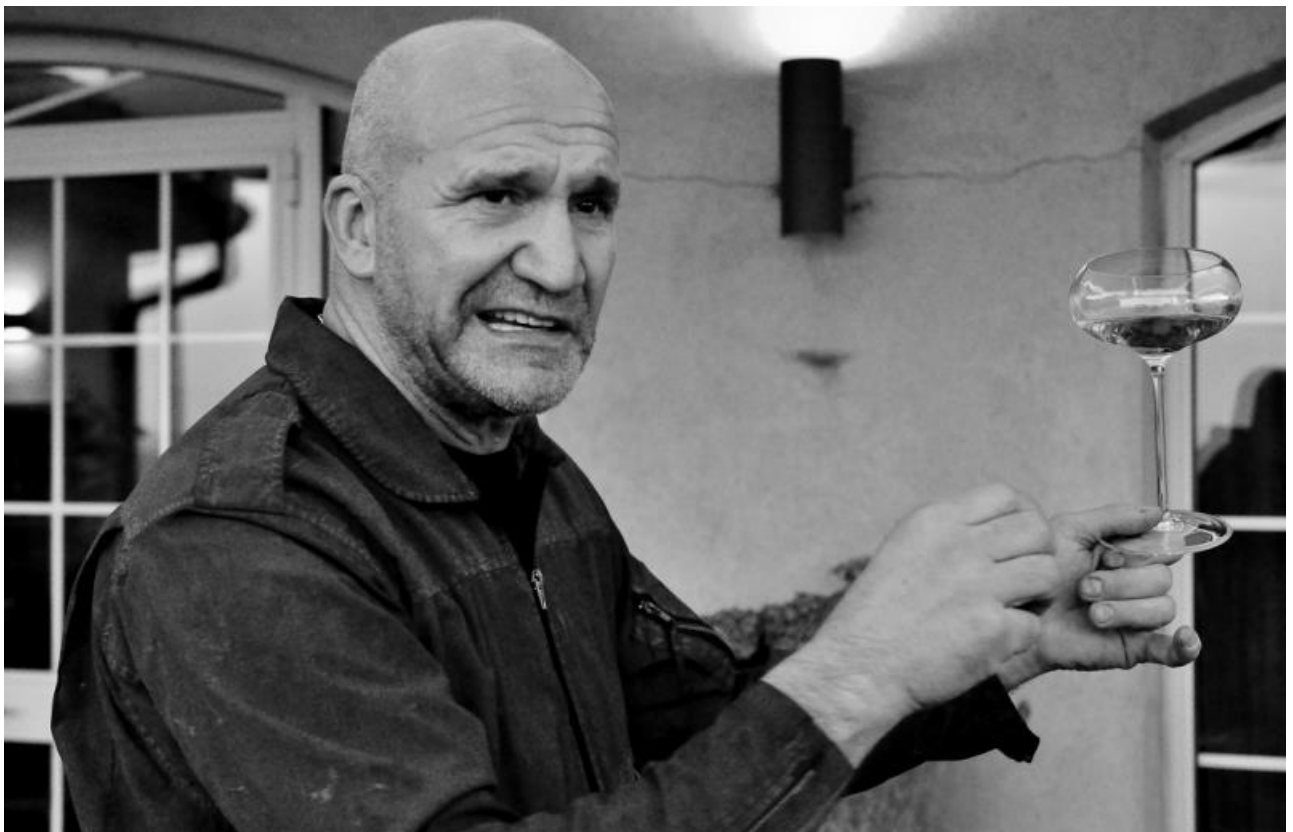


Genius, madman, winemaker - Aleš Kristančič

Aleš Kristančič and his Movia is one of the more internationally known vinerierna in Brda, Slovenia. I visited there a few months ago and has now tried on a number of wines.

There are some trips you will never forget, there are some wines, vineyards and wineries that will be etched in the memory. Some because they are stunningly beautiful vineyards, others because the wines are wonderful and some because of the experience and the people you meet. Movia I remember on the basis of all these criteria.



Aleš Kristančič's winemaker, storytellers, show-man, wine lovers and a total maniac, in a positive way. Have you met Aleš it is a meeting you will not forget in a hurry - it's like one long rollercoaster ride, midway between madness and genius. He is a personality and you can not miss that he loves wine, he believes in his own way to do it and that he wants everyone to understand it. Here it is biodynamic farming matters - point.



Aleš Kristančič and King Carl XVI Gustaf at a visit to the Movia few years ago.

Between diskusioner about wine and winemaking bubbles stories up, Hemingway about King Tito, and much more. It is only to fasten their seatbelts and enjoy the ride. Alongside the madness, the stories he is also a talented and really great winemaker and despite everything around so the wine remains in focus - precisely because it is really good and interesting wines!



If one is to explore the Brda and Slovenian wines Ales Kristančič Movia one of the wineries you definitely need to keep an eye on. He makes wines and presents them in its own way, a little crazy and completely kompromislöst.

An example of this is his sparkling wines - is odegorgerade, that is, the yeast is left in the bottle. This makes the bottles is a bit difficult to open. To open the bottle must be cold and the up and down for several days before it is opened so that the yeast is collected at the cork. Alessandra Kristančič opens them with a special underwater. This provides an opportunity to make a show of it and it makes you remember well the moment the wine.



They can, however, open to more traditional way, too. I let the bottle stand up and down in a cold room for 5 days and then in a freezer for a few hours. It is important to ensure that the

bottle is always up and down so that the yeast does not move. Tilt the bottle the cork, open it, and with a quick get the bottle neck upwards as soon as the yeast cast out.



Brda, Slovenia

Brda is a wine region in the western part of Sloveninen on the border with Italy. On the Italian side's Collio wine region and is part of the larger wine region of Friuli-Venezia Giulia. These are two areas with similar geological conditions and the same grapes and throughout this goes a border created in 1947 and

hence two wine regions, [read more about Brda and Collio here.](#)

Movia existed before 1947, and there are today. Winery has an interesting history. The vineyards have been owned by the family Kristančič since 1820 and during the Yugoslav period, the only privately owned winery. Ales grandfather Anton Kristančič was commandant during Tito in the fight against the fascists. Graciously got Anton pursue his winery privately provided the wine became the official wine of Yugoslavia. This meant that you had some freedom when it came to the vineyards and vinmakningen but that it had only one customer, the government. During this time, the wine was made under the label Kristančič. The name Movia was taken back in 1988. As the international market was opened up again was a man ready and it was one of the few wineries that already had a name outside of Slovenia. Add to this that it makes good wine.

Wines - Movia

Some wines have to try several times, especially the wines you taste the fabulous surroundings. It is easy to take with them the feeling of the moment when you think of the wines. I have now tried on three of the wines at home. The sparkling wine Puro and his red and white wine Veliko rdeče (red) and belo (white). Three wines in three different styles but all with lots of personality.



Movia Puro is just clean, dry and fresh but also tasty with a fiktigt fine mousse. Made from a blend of Chardonnay, Ribolla gialla and pinot noir containing that both lots with elegance, minerality and personality.



Movia Veliko Belo 2008 is a bit more odd thing with oxidative tones and little ekfats tones. This is also a really nice acidity, fine fruktoner with hints of peach, alkekengy and yellow autumn apples. It is spicy, with hints of white pepper, herbs and yellow dried flowers. Together they give a kind of rustic elegance with a long aftertaste. It grows with oxygen so one should decant it. The wine is made of 70% Ribolla gialla, 20% Sauvignon Blanc 20% and 10% pinot gris, which has been kept in French oak barrels for 42 months.



Movia Veliko rdeče 2006 is soft, almost silky, deep and flavoursome wine with hints of red berries, black cherry and a kiss of blackberry. There is a spicy peppery tone that combines green pepper and a little earthy tones. The wine is constantly evolving in the glass and would go to store for many years with good development curve. However, it is quite relaxed in the phase it is in now. Very good! The wine is made from a blend of 70% Merlot, 20% pinot noir 20% and 10% cabernet sauvignon and has been on French barrels for 72 months.

Other good winemakers in the Brda watching, for example,
Edi Simcic, Marjan Simcic, Cotar and Sutor.

Cheers

Magnus Reuterdaahl