



## MOVIA Winemaker Lunch

Date: 16 February 2025 | Sun

Time: 12:00 noon

Venue: The Lounge, New World Millennium, TST East

Member - \$598 | Non-Member - \$648

We are honoured to have the presence of **Aleš & Lan Kristančič** from the Slovenian winery Movia to be with us in the wine lunch. This is a fantastic opportunity to learn about the region and to get insights on skin contact wines (amber wines). 6 wines to be served at the pairing including iconic native grape Ribolla Gialla.

Seats are limited. Please RSVP via email: [hkuspacewaa@gmail.com](mailto:hkuspacewaa@gmail.com)

Welcome Drink: Movia PURO – Live Degorgement!

### Pairing Wines:

(white) 2021 Movia Sivi Pinot Grigio

(white) 2020 Movia Rebula Ribolla Gialla

(amber) 2021 Movia Sivi Pinot Grigio Ambra

(amber) 2018 Movia Lunar Ribolla Gialla

(red) 2017 Movia Pinot Noir

(red) 2015 Movia Veliko Rdece (Merlot blend)

#### About Ribolla Gialla:

One of the more famous Italian native grape, Ribolla Gialla has long historical ties to the area of Collio and was a popular wine in the 13th century amongst nobility in Venice. Aside from the fresh, crisp, classic style of production, the likes of Gravner and Radikon advocate the extended skin macerated style. We will enjoy both style of Ribolla Gialla in the tasting.

#### About Movia:

Originally founded in 1820, the Movia winery and estate in Brda (Slovenia) was already one of Europe's most famous wineries in the years that followed World War II. Its celebrity was bolstered by the fact that its wines were favorites of Marshal Tito who ruled over Slovenia and its neighbor Croatia as part of the Socialist Federal Republic of Yugoslavia until 1980. It is now regarded as the leading winery in Slovenia.

The current generation of Movia is led by winemaker Aleš Kristančič who is as renowned for his passionate embrace of organic and biodynamic farming practices as he is for his larger-than-life personality and ingenious approach to winemaking.