

Sel

poslovno svetovanje in prodaja

Simon Janša, s.p.

Slovenia – Europe

*PRESENTS*

WINE CATALOGUE 2025

Sel official selling partner, trading slovenian wines worldwide



## WINE ESTATE

The Rodica Organic Winery is located in the heart of Slovene Istria, in the village of Truške near Marezige, above Koper. Its location on the top of the hill offers magnificent views over the Gulf of Trieste and the unspoilt nature of the Dragonja valley. Our vineyards spread across the southern slopes of the Istrian hills, with the altitude ranging from 250 to 350 m above sea level. Covering the area of 15 hectares, we grow 60,000 vines of mostly autochthonous varieties, such as Refosco, Malvasia and Yellow Muscat, as well as Merlot, Cabernet Sauvignon, Syrah and Pinot Gris.



## COZY ISTRIAN ATMOSPHERE

A modern wine cellar in a traditional Istrian style and the calming views over the unspoilt nature add to the taste of our wines. We can host up to 100 guests in degustation room designed in the style of the Istrian courtyard, with its outdoor extension for up to 200 guests. Cosy family atmosphere accompanies guided wine tastings, which include the presentation of the farm, the vineyards and the concept of organic winegrowing. Due to its size and equipment, we can transform the room suitable for business meetings, conferences and workshops.



## DEDICATION TO NATURE

We believe that quality has roots in the vineyard. The land on which we have planted our vines was abandoned and overgrown for the past 50 years. It has never witnessed the use of chemical fertilizers or pesticides. Planted in poor, shallow soil, the vines record a modest growth. On this airy terrain, sunlit throughout the day, vine diseases can be treated without synthetic substances. By showing great respect for nature, we grow great tasting, healthful grapes, from which we produce healthful and strong wines, reflecting the character of terroir.



## OUR STORY

In the beginning, there was a farm, two pigs, two rabbits, some Refosco...

In 1998, Marinko Rodica started a new chapter. One thousand vines gradually grew into 60 thousand, the decision for organically matured. The awarded certificate for organic winegrowing in 2009 and the opening of the environmentally friendly and energy-efficient wine cellar in 2012 set the family firmly on its way. Marinko runs the farm together with his wife Suzana and their three sons, Matic, Aleš and Rok.



## TRADITIONAL VERSUS TECHNOLOGICAL

Our winery dedicates a lot of time to wine production and storage. Instead of rough technological procedures, we use the traditional production methods. We carefully follow the fermentation and give our wine plenty of time to calm down, purify and mature. Our vineyards spread across the southern slopes of the Istrian hills, with the view over the Gulf of Trieste and the unspoiled nature of the Dragonja valley. The best vintages mature without any oenological substances or sulphur added. Our wine offer includes several wine ranges; however different, they together add to the visibility of the Truške wine growing area.





# LINES

## CLASSIC

The Classic line includes wines, produced in a classic manner; they are left in wood for a period of time, with longer sur lie aging. These wines are usually bottled in their second year, and preserve their best characteristics for 3 to 4 years. They can be served at any occasion as they make a great aperitif and can be combined with a wide variety of dishes, simple or complex ones.

## RESERVÉ

The Reservé line includes red wines produced from the finest grapes grown in our oldest vineyards, with very low yields. Long maceration is followed by maturation in wooden barrels. These wines are not filtered and no oenological substances are added until they are bottled. Such wines can stay and mature in bottles for many years. They boast a complex character and are best served on special occasions and with fine dishes.

## PRESTIGE

The Prestige line includes wines Malvasia, Pinot Gris and Yellow Muscat of selected vintages. Grapes of the highest quality are macerated and aged sur lie, after which the wine matures in inox tanks or wooden barrels. The Prestige wines are complex and reflect the winemaker's character.



## NATURE

Nature line too includes wines produced from the finest grapes grown in our oldest vineyards. They are produced only from the best vintages. Long maceration is followed by maturation in wooden barrels for up to 30 months, and when the wine is bottled, no oenological substances, including sulphur, are added. Every sip of these complex wines will surprises you with a new fragrance and taste.

## CLASSIC LINE

### Malvasia CLASSIC

Variety: 100% Malvasia

Vinification:

7 hours of maceration, spontaneous fermentation between 16-18 °C, 12 months of maturation sur lie, bottled after 18 months

Maturation:

6 months in acacia barrel, 1 year in stainless steel tank

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 12.7% vol.

Sugar level: dry

Serving temperature: 9-11 °C

Contents: 0.75 l

Packaging: 6 × 0.75 l

Malvasia CLASSIC is intensely golden yellow and surprises with aromas that range from vanilla, acacia, peach, grapefruit towards aromas of field flowers and gently sweet aromas. The body is medium rich with an elegant fruity taste and slight mineral after-taste.

Malvasia CLASSIC takes us on a journey to the Mediterranean and is a great combination with fish dishes or, pasta with white or black truffles.



## CLASSIC LINE

### Organic Refošk CLASSIC

Variety: 100% Refošk

**Vinification:**

7 days of maceration, spontaneous fermentation, 12 months of maturation sur lie, bottled after 18 months

**Maturation:**

6 months in an oak barrel, 1 year in stainless steel tank

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 12.5% vol.

Sugar level: dry

Serving temperature: 15-18 °C

Contents: 0.75 l

Packaging: 6 × 0.75 l

Organic Refošk CLASSIC is of distinct red ruby color with violet shades. On the nose, it surprises with its herbal (dried grass, hay) and mineral (moist soil) aromas, as well as aromas of fresh and ripe red berries and a hint of spices. In the body, the wine is fresh and elegantly balanced with a noticeable mineral taste and somewhat velvety tannins that hint more pleasant potential of aging. The characteristic acidity of Refošk is harmoniously integrated into the fruity and spicy taste.

It goes well with cured meat products (pancetta, Istrian prosciutto, and dry Istrian salami and sausages), young cheeses, red meat dishes, and tomato-based sauces. Due to its characteristic freshness, it is a great combination with more fatty dishes (grilled meat and roasts).



## CLASSIC LINE

### Rosé CLASSIC

**Variety:** Refošk, Merlot, Cabernet Sauvignon, Syrah

**Vinification:**

Short and gentle squeezing of red grapes, spontaneous fermentation, 10 months of maturation sur lie, bottled after 15 months

**Maturation:**

6 months in acacia barrels, 1 year in stainless steel tank

**Wine region:** Slovenian Istria

**Location:** Truške

**Harvest:** hand harvested

**Alcohol value:** 12.5% vol.

**Sugar level:** dry

**Contents:** 0.75 l

**Packaging:** 6 × 0.75 l

**Serving temperature:** 8-10 °C

Rose CLASSIC is of salmon pink color with lighter shades that express the youth and wit of this four-blend Rose (25% of Refošk, 25% of Merlot, 25% of Cabernet Sauvignon, and 25% of Syrah). On the nose, the wine is lively because we sense fresh flowers and fresh and ripe red fruits. Everything is connected into a middle intensive and pleasant fruity wine that asks for more. In the body, the wine is refreshing and may surprise us a bit at first. However, it develops quickly into a fresh and fruity taste of the body with a slightly sweet after-taste.

We recommend Rose with cold fish appetizers, dried meat products, Istrian prosciutto, dishes with cherry tomatoes, and rich salads. It is excellent with lobster pasta or as a pleasant cooling in the warmer months.



## CLASSIC LINE

### YELLOW MUSCAT CLASSIC

Variety: Yellow Muscat

Vinification:

7 days of maceration, spontaneous fermentation, 12 months of maturation sur lie, bottled after 15 months

Maturation:

stainless steel tank

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 12.5% vol.

Sugar level: sweet

Contents: 0.5 l

Packaging: 9 × 0.5 l

Serving temperature: 9-11 °C

The wine is of an intense golden yellow color. On the nose, it surprises with a rich selection of aromas, ranging from a characteristic note of nutmeg to citrus fruits, elderberry, and herbs. In the mouth, the wine is rich, sweet, and fresh with a characteristic note of melon which is a reflection of the proportion of Momjan Muscat.

It is excellent as a stand-alone wine or with fruit desserts (Paul's cake, peach cake, and apple strudel with cinnamon).





## RESERVÉ LINE

### REFOŠK RESERVÉ

Variety: 100% Refošk

Vinification:

60-90 days

Maturation:

30 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14.5% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

Refošk RESERVÉ has an intense ruby red color with a youthful violet shade. On the nose, the wine is extremely complex and shows us that it matured in wooden oak barrels for more than 30 months. It surprises us with notes of jams and marmalades (plum, raspberry, and sour cherry), coffee, and chocolate. In the body, the wine is still fresh and lively with almost velvet-like tannins and a taste of ripe and over-ripe fruits. In the mouth, the wine is fresh and sparkling with almost velvety tannins and a rich body of ripe and overripe berries. The aftertaste is fresh and fruity and shows excellent aging potential.

It is excellent with grilled meat dishes, Florentine steak; a remarkable combination is beef steak with truffles.



## RESERVÉ LINE

### Truške Red RESERVÉ

Variety: 40% Refošk, 30% Merlot, 30% Cabernet Sauvignon

Vinification:

60-90 days

Maturation:

30 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14.5% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

Truške Red is a cuvée of Refošk, Merlot, and Cabernet Sauvignon that has a ruby red color with a copper-like shade that shows us this wine is almost archive-like. On the nose, we sense rich aromas of ripe and over-ripe red fruits (plum, currant, and sour cherry) as well as notes of jams and marmalades that are enriched by aromas of wood, herbs, and spices. A hint of ethereal aroma shows us the longer period of maturation in wooden barrels. In the mouth, the wine is rich and fruity with almost velvet-like tannins and a complete and elegant after-taste.

We recommend the wine with meat stews (goulash and venison stew), red meat (steaks), aged cheese (Brkini cheese, Tolmin cheese). We recommend it with beef with aged cheese and roasted cherry tomatoes.



## RESERVÉ LINE

Cabernet Sauvignon RESERVÉ

Variety: 100% Cabernet Sauvignon

Vinification:

60-90 days

Maturation: 30 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14.5% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 15-17 °C

The wine is of ruby red with a copper tinge. On the nose, there are intense aromas that show more than 30 months of maturation in wooden barrels. We are surprised by aromas of leather, smoke, ripe and overripe currants marmalade, white pepper, and exotic aromas of eucalyptus. The taste of the wine is rich, fresh, and slightly spicy with velvety tannins.

We recommend it with the red meat dishes, roasts. It is excellent with grilled dishes and meat in pepper sauce. It creates an excellent harmony with grilled meat dishes, Florentine steak. A remarkable combination is beef steak with truffles.



## RESERVÉ LINE

Syrah RESERVÉ

Variety: 100% Syrah

Vinification:

60-90 days

Maturation:

30 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 13% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

The wine is ruby red with a more youthful shade. On the nose, there are rich, intense aromas of more than 30 months of maturation in wooden barrels. We notice aromas of wood, vanilla, chocolate, smoke, and tobacco which are upgraded by aromas of fresh and ripe blackberries and red and black currants. The taste of the wine is fresh, rich in exceptional fruitiness (ripe sour cherries, blackberries, and currants) and elegant, almost velvety tannins.

It is excellent with red meat, venison, and aged beef and sheep cheeses. We suggest you try the Syrah Reserve with venison stew with chocolate.



## PRESTIGE LINE

Mavasia PRESTIGE

Pinot Gris PRESTIGE

Grapes of the highest quality of the selected vintages are macerated and aged *sur lie*, after which the wine matures in inox tanks or wooden barrels. The Prestige wines are complex and reflect the winemaker's character.





## NATURE LINE

### Syrah NATURE 2007

Variety: 100% Syrah

Vinification:

Late harvest at the beginning of October, manual harvesting of grapes, a short period between vines and fermentation (maximum 2 hours). Primary fermentation began with naturally occurring yeasts. Macerated 3 months, long after fermentation was complete and the grape skins had settled. The mash is pressed around the New Year. No sulfur dioxide or other preservatives are added before bottling. The wine is naturally stable and ready for a long lifespan. No filtration.

Maturation:

36 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14,3% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

The wine is intense ruby red. On the nose, the wine is extremely rich and complex as it shows more than 18 months of maturation in oak wooden barrels. We sense a wide selection of aromas ranging from ripe and overripe forest fruits to cocoa, chocolate, and eucalyptus essential aromas. In the mouth, the wine is rich, pleasantly fresh, and exhilarating.

We recommend it with red meat, venison, aged goat cheese, and moldy cheese. It is excellent with venison juniper sauce.



## NATURE LINE

### Refošk NATURE

Variety: **100%** Refošk

Vinification:

Late harvest at the beginning of October, manual harvesting of grapes, a short period between vines and fermentation (maximum 2 hours). Primary fermentation began with naturally occurring yeasts. Macerated 3 months, long after fermentation was complete and the grape skins had settled. The mash is pressed around the New Year. Young wine matures in used barrique barrels, sur lie, 36 months, no overflowing. No sulfur dioxide or other preservatives are added before bottling. The wine is naturally stable and ready for a long lifespan. No filtration.

Maturation:

36 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14,3% vol. (may varies between vintages)

Sugar level: dry

Contents: **0.75 l**

Packaging: **6 × 0.75 l**

Serving temperature: 18 °C

The wine is ruby red. On the nose, it shows aging in wooden barrels because it surprises us with aromas of overripe berries, chocolate, cocoa, wood, and mineral aromas of soil. The taste of the wine is rich with a pleasant freshness and fairly velvety tannins and a mineral-spicy aftertaste.

We recommend mandatory decanting one hour before consumption. It goes pleasantly with aged, semi-hard cheeses and grilled meat dishes and substantial roasts (stuffed veal breast).

Photo is symbolic



## NATURE LINE

### Merlot NATURE

Variety: 100% Merlot

#### Vinification:

Late harvest at the beginning of October, manual harvesting of grapes, a short period between vines and fermentation (maximum 2 hours). Primary fermentation began with naturally occurring yeasts. Macerated 3 months, long after fermentation was complete and the grape skins had settled. The mash is pressed around the New Year. No sulfur dioxide or other preservatives are added before bottling. The wine is naturally stable and ready for a long lifespan. No filtration.

#### Maturation:

36 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 15,5% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

The wine is medium intense copper-red. On the nose, the wine is extremely rich and complex because it exhibits more than 30 months of maturation in oak wooden barrels. Aromas of ripe and overripe berries, ripe plum jam, and aromas of vanilla, wood, chocolate, and cocoa are noticed. The wine shows a venerable age.

We recommend it with dishes with red meat, dishes with truffles, aged sheep cheese. It is a great combination with some red meat dishes with demi-glace sauce.

Photo is symbolic



# NATURE LINE

## Cabernet Sauvignon NATURE

Variety: 100% Cabernet Sauvignon

### Vinification:

Late harvest at the beginning of October, manual harvesting of grapes, a short period between vines and fermentation (maximum 2 hours). Primary fermentation began with naturally occurring yeasts. Macerated 3 months, long after fermentation was complete and the grape skins had settled. The mash is pressed around the New Year. Young wine matures in used barrique barrels, sur lie, 36 months, no overflowing. No sulfur dioxide or other preservatives are added before bottling. The wine is naturally stable and ready for a long lifespan. No filtration.

### Maturation:

36 months of maturation in used barrique barrels until bottling

Wine region: Slovenian Istria

Location: Truške

Harvest: hand harvested

Alcohol value: 14,0% vol.

Sugar level: dry

Contents: 0.75 l

Packaging: 6 × 0.75 l

Serving temperature: 18 °C

The wine is of an intense ruby red color with copper shades. The aroma of the wine is extremely rich and complex because it exhibits more than 30 months of maturation in oak wooden barrels. We are tempted by aromas of overripe fruits, jams, peppers, wood, and aromas of chocolate and spices. In the body, the wine is elegant, rich, full, fruity spicy, and with a pleasant spicy aftertaste.

It is excellent with more substantial red meat dishes, aged cheese, or as an accompaniment to tender chocolate desserts (40% cocoa content).

Photo is symbolic



Sel poslovno svetovanje in prodaja,

Simon Janša, s.p.

K Roku 106

8000 Novo mesto, Slovenia – Europe

ID: 9920404000

VAT: SI 73872482

E-mail: [info@s-ei.eu](mailto:info@s-ei.eu)

[www.s-ei.eu](http://www.s-ei.eu)

Mobile: +386 31 860 557 (whatsapp, viber)

SEI proudly presents Slovenian wines and wine culture,  
flourishing from a rich tradition of cultivating *Vitis vinifera* in the heart of Europe,  
now brought to wine lovers across the globe.