



# HALOZE

BLANC 2017

ABV:	<b>13,5%</b>
Acidity:	<b>6,36 g/l</b>
Residual sugar:	<b>2,0 g/l</b>
Drinking window:	<b>2018 to 2025</b>
Vine age:	<b>10 to 45 years</b>
Type of closure:	<b>sork</b>
Harvest date:	<b>4.9. and 10.10.2017</b>
Bottling date:	<b>25.4.2018</b>
Bottle sizes:	<b>750 ml and 1,5 l</b>



**Haloze**  
Subregion  
.....  
**Štajerska Slovenija**  
Region  
.....  
**Slovenija**  
Country

Wonderful, playful herbal spice, herbal notes in the foreground, red, delicate apple acidity, green lemon peel. Vibrant and immensely invigorating in the mouth, persistent green spice, restrained fruit and pronounced acidity and freshness.

Arno Bergler, WeinErleben

### Special features of the terroir

The soil of the Haloze wine region consists mainly of limy clay marl, known locally as Opok. It gives the wines a strong structure without making them too opulent. Haloze Blanc is 100% terrace-grown.



typical regional cuveé:  
40% Furmint, 20% Sauvignon Blanc, 40% Laški Rizling (Welschriesling)



opok clay marl



350 to 400m above sea level



south-facing basins



spontaneous fermentation in large used wooden barrels, no finings added, unfiltered



goes well with fish, seafood, veal and poultry