



# LAŠKI RIZLING

2017

ABV:	<b>14,0%</b>
Acidity:	<b>5,2 g/l</b>
Residual sugar:	<b>2,9 g/l</b>
Drinking window:	<b>2018 to 2023</b>
Vine age:	<b>35 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>17.9.2017</b>
Bottling date:	<b>28.8.2018</b>
Bottle sizes:	<b>750 ml</b>



**Štajerska Slovenija**  
Region  
.....  
**Slovenija**  
Country

The initial impression is characterised by pear with hints of tobacco on the nose. Gradually, elegant aromas from maturation in large wooden barrels are also revealed. Stollwerck chocolate on the palate and lots of yellow pear again. Makes a real impact. The limy minerality typical of the local Opok clay marl and a constant acidity structure make the wine very easy to drink.

Thomas Schabl, Sommelier

## Special features of the maturation process

During the 48-hour maceration period, the juice extracts tannins from the skin, giving it a wonderful elegance. After pressing, it is left to spontaneously ferment in used wooden barrels, where it matures for ten months.



late ripening variety, needs warm, well-ventilated and sites; cylindrical clusters of small grapes



silty loam and limy Opok clay marl



350 to 400 m above sea level



south-facing basins



48-hour maceration period (whole grape), spontaneous fermentation, ten months in used 300 l barrels, followed by two months' stabilisation in a steel tank, no finings added, unfiltered



goes well with rabbit, saltimbocca, crispy roasts and well-seasoned dishes in general