



IGLIČ

FURMINT 2016

ABV:	13.0%
Acidity:	6.72 g/l
Residual sugar:	2.2 g/l
PH value:	3.19
Drinking window:	2019 to 2028
Vine age:	60% 10 years, 40% 35 years
Type of closure:	cork
Harvest date:	26.9.2016
Bottling date:	17.12.2018
Bottle sizes:	750 ml, 1.5 l, 3.0 l and 5.0 l

Spicy mineral nose of dried herbs and white bread crust with notes of citrus fruit, green melon and cucumber peel. Notes of blossom honey followed by lots of lively freshness on the palate. Salty, lemony finale.

Arno Bergler, WeinErleben

Special features of the terroir

Iglič is a high plateau characterised by limy clay marl and south-facing terraces. We planted part of the site with premium-quality Furmint vines and grafted Furmint vines to the remaining old, but very agile vines by hand. The wind that blows over the plateau is beneficial for the Furmint variety as it dries the sensitive grapes quickly.



large-lobed leaves; large, loose, late-ripening grape clusters



silty loam and limy clay marl (opok)



350 to 400 m above sea level



high plateau, south-facing terraces



spontaneous fermentation, eighteen months maturation in large used wooden barrels, followed by eight months maturation in steel tanks, no finings added, unfiltered



suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes



IGLIČ

FURMINT 2015

ABV:	13.5%
Acidity:	6.69 g/l
Residual sugar:	1.1 g/l
Drinking window:	2018 to 2027
Vine age:	60% 10 years, 40% 35 years
Type of closure:	cork
Harvest date:	29.9.2015
Bottling date:	26.2.2018
Bottle sizes:	750 ml and 1.5 l



Deep spice paired with freshness and liveliness: aromatic apple, lemon peel and green melon; herbal spice and green tea on the palate; fantastic structure and lively aftertaste.

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