



HALOZE

BLANC 2018

ABV:	12.5 %
Acidity:	6.5 g/l
Residual sugar:	2.0 g/l
PH value:	3.17
Drinking window:	2019 to 2026
Vine age:	10 to 45 years
Type of closure:	cork
Harvest date:	6.9 to 28.9.2018
Bottling date:	4.7.2019
Bottle sizes:	750 ml and 1.5 l

Chalk and smoke on the nose with pome fruit and green aromas. Citrus and herbal tea. Restrained primary fruit with a strong impact on the palate. Slightly salty. The wine's pleasant acidity makes it ideal for drinking on its own or accompanying food. Dense finish. Highly invigorating.

Thomas Schabl, Diploma sommelier

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 cuvée:
40% Furmint, 40% Sauvignon Blanc,
20% Laški Rizling



limy clay marl (opok)



350 to 400 m above sea level



south-facing basins



spontaneous fermentation
in large used wooden barrels,
no finings added



goes well with fish, seafood,
veal and poultry



HALOZE

BLANC 2017

ABV:	13.5 %
Acidity:	6.36 g/l
Residual sugar:	2.0 g/l
Drinking window:	2018 to 2025
Vine age:	10 to 45 years
Type of closure:	cork
Harvest date:	4.9. until 10.10.2017
Bottling date:	25.4.2018
Bottle sizes:	750 ml and 1.5 l

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

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