



# 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.



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



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



limy clay marl (opok)



350 to 400m 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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**Haloze**  
 Subregion  
 .....  
**Štajerska Slovenija**  
 Region  
 .....  
**Slovenija**  
 Country



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



limy clay marl (opok)



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