



# FURMINT

Brut Nature 2013

ABV: **12,0%**  
 Acidity: **7,1 g/l**  
 Residual sugar: **1,1 g/l**  
 Value: **3,1**  
 Drinking window: **2019 to 2028**  
 Vine age: **35 years**  
 Type of closure: **cork**  
 Harvest date: **21.9.2013**  
 Bottling date: **18.11.2014**  
 Disgorging first tranche: **25.1.2019**  
 Dosage: **Brut Nature**  
 Bottle sizes: **750 ml and 1.5 l**

„no added sulphur“



**Štajerska Slovenija**  
Region

.....  
**Slovenija**  
Land



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



limy clay marl (opok)



350 to 400m above  
sea level



south-facing basins



spontaneous fermentation,  
twelve months maturation in  
large used wooden barrels



perfect accompaniment  
for an entire meal

## Special features of the maturation process

Gentle pressing according to the champagne method (whole grape pressing, very slow pressing process). Spontaneous fermentation including malolactic fermentation in a 2,800 litre barrel. Kept on lees for twelve months. Bottled on 18 November 2014 - maturation for five years in bottle (first tranche). No dosage is added during disgorging: brut zero. No sulphur is added to our Furmint Brut Nature.

Brilliant gold-green. Delicate perlage. Broken farmhouse bread and a little hay on the nose. Enormously complex. Notes of grated macadamia nut and chalk. The perlage constantly brings new aromas to the surface. Fleur de sel and browned butter on the palate. Robust acid structure. The Brut Nature process results in a bone-dry, very focused finish. Unapologetically easy-drinking. Great ageing potential.

Thomas Schabl, Diploma sommelier