



# COLLES '19

HALOZE, SAUVIGNON BLANC

ABV:	<b>13.5%</b>
Acidity:	<b>6.66 g/l</b>
Residual sugar:	<b>1.9 g/l</b>
PH value:	<b>3.33</b>
Drinking window:	<b>2021 to 2030</b>
Vine age:	<b>13 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>21.9.2019</b>
Bottling date:	<b>24.2.2021</b>
Bottle sizes:	<b>750 ml, 1.5l, 3l and 5l</b>









Vivacious fruit comes to the fore. Golden currant, apple and ripe apricot. Accompanied by subtle herbal spiciness of lemon balm. Full on the palate with creamy texture. Well incorporated acidity with subtle tannins gives the wine its backbone. Lingering balanced finish reminiscent of salty lemon rounds off the experience.

Mathias Riepl, certified sommelier

### Special features of the terroir

The vines of this very steep, south facing plot of „Colles“, collective vineyard site Gorca, root almost directly on the limy clay marl (opok) due to the sparse topsoil. To enable the vines to grow roots in the hard ground, we placed the Sauvignon Blanc vines in holes about 50 centimetres deep, dug with drills and filled with nutrient-rich organic hummus.

-  dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour
-  limy clay marl (opok)
-  350 to 400 m above sea level
-  south-facing basins
-  spontaneous fermentation, twelve months maturation in large used wooden barrels, followed by four months maturation in steel tanks, no finings added, unfiltered
-  a versatile accompaniment: goes well with freshwater fish, asparagus, mushroom dishes and risotto