



# GORCA '19

HALOZE, FURMINT

- ABV: **12.5%**
- Acidity: **7.39 g/l**
- Residual sugar: **1.1 g/l**
- PH value: **3.21**
- Drinking window: **2021 to 2028**
- Vine age: **13 to 58 years**
- Type of closure: **cork**
- Harvest date: **25.9., 4.10. and 6.10.2019**
- Bottling date: **8.2.2021**
- Bottle sizes: **750 ml and 1.5 l**

Harmonic aroma of apple blossom, apple stem and subtle apricot. Citrus zest, mint and ripe quince round off the bouquet. Fresh acidity glides over the palate extending to an inciting lemon and apple aroma in the finish. Delicate tannins and lime dust complete the texture and round off the body.

Mathias Riepl, certified sommelier

### Special features of the terroir

This wine grows exclusively on the steep terraces of the single vineyard site Gorca. The south-facing basins retain heat in summer, which is beneficial to the development of the Furmint variety. The soil is characterised by limy clay marl (opok).



**Gorca**  
cru

**Haloze**  
village

**Štajerska Slovenija**  
region



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



silty loam and limy clay marl (opok)



350 to 400 m above sea level



south-facing basins



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



goes well with fish, poultry and warm starters; suitable as an accompaniment over several courses