



# HALOZE '19

BLANC

ABV:	<b>12.5%</b>
Acidity:	<b>7.94 g/l</b>
Residual sugar:	<b>2.3 g/l</b>
PH value:	<b>3.16</b>
Drinking window:	<b>2021 to 2028</b>
Vine age:	<b>11 to 46 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>17.9., 23.9., 25.9. to 4.10.2019</b>
Bottling date:	<b>24.2.2021</b>
Bottle sizes:	<b>750 ml</b>




**Haloze**  
village  
.....  
**Štajerska Slovenija**  
region  
.....  
**Slovenija**  
country


Inviting aromas of ripe yellow fruit, delicate exotic and lemon zest. Subtle aromas of mint tee and peppergrass accompany the impression. A typical Haloze smokiness representative of the region, characteristic of the limy clay marl (opok). Inviting and refreshing acidity with a retained grip, mouth-watering and making you want more of Haloze Blanc.


Mathias Riepl, certified 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 400m 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

 goes well with fish, seafood, veal and poultry