



# IGLIČ '19

HALOZE, FURMINT

ABV:	<b>13.0 %</b>
Acidity:	<b>6.62 g/l</b>
Residual sugar:	<b>4.3 g/l</b>
PH value:	<b>3.20</b>
Drinking window:	<b>2021 to 2030</b>
Vine age:	<b>60 % 13 years, 40 % 38 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>25.9.2019</b>
Bottling date:	<b>24.2.2021</b>
Bottle sizes:	<b>750 ml, 1.5 l, 3 l and 5 l</b>



Concentrated fruit aromas of ripe pear and quince. Breathing reveals honey and mint as well as fresh dough. Long and rich opening with a straightforward acidity and strong body. Round mouthfeel and appetizing with a salty finish.

Mathias Riepl, certified sommelier

## Special features of the terroir

The plot Iglič, vineyard site Gorca, is a high plateau characterized by limy clay marl and south-facing terraces. We planted part of the site with premium-quality Furmint vines and grafted Furmint vines to the remaining old, but very agile Müller-Thurgau vines by hand. The wind that blows over the plateau is beneficial for the Furmint variety as it dries the sensitive grapes quickly.

-  large-lobed leaves; large, loose, late-ripening grape clusters
-  silty loam and limy clay marl (opok)
-  350 to 400m above sea level
-  high plateau, south-facing terraces
-  spontaneous fermentation, 12 months in a large wooden barrel and four months in a steel tank, unfinned and unfiltered
-  suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes