



KORŽE '19

HALOZE, FURMINT & SAUVIGNON BLANC

ABV:	13.5%
Acidity:	7.49 g/l
Residual sugar:	2.0 g/l
PH value:	3.26
Drinking window:	2021 to 2030
Vine age:	12 years
Type of closure:	cork
Harvest date:	22.9.2019
Bottling date:	24.2.2021
Bottle sizes:	750 ml, 1.5 l, 3 l and 5 l

Subtle and balanced variety of aromas. Ripe apple and tangerine. Fine spice and subtle smoky notes as well as wet stone. Vibrant opening on the palate with inciting acidity. Straightforward and salty. Extracted, unveils a strong body and long finish. Outstandingly well balanced.

Mathias Riepl, certified sommelier

Special features of origin

Characterised by limy clay marl (opok), the Korže terraces, vineyard area Gorca, form a south-facing basin and are the steepest far and wide. The vines are rooted directly in rock. To plant vines in this hard soil, we had to drill 50 centimetres deep holes into the ground. The wine proudly embraces its barren origin.



35 % Furmint: large-lobed leaves, large, loose, late-ripening grape clusters,



65 % Sauvignon Blanc: 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



goes well with sea and freshwater fish, risotto and garden produce