



DEFINED BY
WINE
TERROIR

GORCA '20

HALOZE, FURMINT

- ABV: **12.5%**
- Acidity: **7.24 g/l**
- Residual sugar: **1.5 g/l**
- PH value: **3.22**
- Given SO₂: **0.0 mg/l**
- Drinking window: **2022 to 2029**
- Vine age: **12 to 65 years**
- Type of closure: **cork**
- Harvest date: **1.10., 2.10. and 5.10.2019**
- Bottling date: **5.5.2022**
- 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)
-  330 to 390 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