




# HIŠNO VINO

[VOL. II] 2020


ABV:	<b>10.5%</b>
Acidity:	<b>4.76 g/l</b>
Residual Sugar:	<b>1.1 g/l</b>
PH-value:	<b>3.60</b>
Given SO <sub>2</sub> :	<b>30 mg/l</b>
Drinking window:	<b>2021 bis 2024</b>
Vine age:	<b>11 to 55 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>3.9. Traminer, Müller-Thurgau &amp; Gelber Muskateller</b>
Bottling date:	<b>1.7.2021</b>
Bottle size:	<b>750 ml</b>





ŠTAJERSKA SLOVENIJA


 30% Traminer: small grape clusters, yellow-reddish skin; 35% Gelber Muskateller: cylindrical grape, medium-sized yellowish berries; 35% Müller-Thurgau: medium-sized grape, green-yellowish berries

 limy clay marl (opok)

 350 to 400 m above sea level

 south-facing basins

 whole cluster pressing with feet, spontaneously fermented, pressed after 10 days, finished fermentation in steel tank followed by further maturation in it. No finings added, unfiltered.

 an allrounder par excellence – from pasta to fusion cuisine, delightful companion to traditional dishes such as Wiener schnitzel.

„Fresh aromas as rose petals on the nose, ripe pome fruit and a hint of spiciness of nutmeg. Opens with a mineral component like stone powder both in the scent and on the palate. On the palate, the intriguing Furmint guarantees great drinkability. Radiates a certain lightness; the aroma provides a pleasant lingering aftertaste. Without unnecessarily frills, simply good.“

Mathias Riepl, certified sommelier

## Special features of maturation

Our house wine is a platform of successful experimentation. It is merely the number of the edition (Vol.) that finds prolonged continuation. Selection of the grape variety and production are uninhibitedly free. Whether Furmint, Laški Risling or Cuvée, be it skin-fermented, semi-carbonic maceration or other unconventional techniques of wine-making – we take the liberty of continuously trying something new and present successful achievements in form of Hišno VINO.

With Hišno VINO (vol. II) 2020 we had the following thoughts in the mind: low alcohol, with full aromatic expression. The wine should not appear short and immature due to the low alcohol content. We harvested Müller-Thurgau, Gelber Muskateller and Gewürztraminer at around 70° Oechsle. All the grapes were crushed by feet and fermented together on the skins (spontaneously) for 10 days. Very gently pressed – only 60% juice yield and then matured for 10 months. The wine was bottled unfiltered.