



# MARIBOR '20

## BLANC

ABV:	<b>13.0%</b>
Acidity:	<b>6.85 g/l</b>
Residual sugar:	<b>1.0 g/l</b>
PH value:	<b>3.23</b>
Given SO2:	<b>0.0mg/l</b>
Drinking window:	<b>2022 to 2028</b>
Vine age:	<b>4 to 65 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>29.9.2020</b>
Bottling date:	<b>5.5.2022</b>
Bottle sizes:	<b>750 ml</b>

"Fresh aromas of apple, gooseberry and apricot. Meadow blossoms and subtle pebble aromas complete the bouquet. A rounded mouthfeel and an inciting acidity dominate the palate and lead to a lingering subtly salty finish."

Mathias Riepl, certified sommelier

### Special features of the terroir

The winegrowing area Maribor borders on the Austri-an South Styrian Wine Road in the north and enclo-ses the city of Maribor in the south. The soils of the steep vineyards consist mostly of Leitha limestone or limy clay marl (opok) with sandy and loamy layers. The terroir is mirrored in the silky, delicate structure of the wine. The vines are up to 60 years of age.



-  70% Sauvignon Blanc, 30% Laški Rizling (Welschriesling)
-  Leitha limestone and limy clay marl (opok)
-  380 to 490m above sea level
-  south and east-facing steep slopes
-  spontaneous fermentation, twelve months of ageing in large used wooden barrels, another four months in steel tanks, unfined and unfiltered
-  goes with fish, seafood, vegetarian cuisine, summer salads and poultry