



HALOZE '21

BLANC

ABV:	13.0 %
Acidity:	7.69 g/l
Residual sugar:	2.5 g/l
PH value:	3.13
Given SO2:	0.0 mg/l
Drinking window:	2023 to 2030
Vine age:	10 to 65 years
Type of closure:	cork
Harvest date:	17.9. to 4.10.2021
Bottling date:	13.3.2023
Bottle sizes:	750 ml

A deep, yellow-fleshed aroma of pear and quince. Complimented with lime blossom and beeswax. Fine texture on the palate. Chalky and citrus components. Opens layer by layer, adding thyme and tangerine zest. Has tension and well balanced acidity. A very balanced wine that can be used as a versatile food companion.

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Special features of the terroir


The soil of the Haloze wine region consists mainly of limy clay marl, known locally as opok. It gives the wines a strong structure without making them too opulent. Haloze Blanc is 100% terrace-grown.




Haloze
village


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Štajerska Slovenija
region


.....
Slovenija
country


 typical regional cuvée:
40% Furmint, 40% Sauvignon Blanc,
20% Laški Rizling

 calcareous marl (opok)

 280 to 390m above sea level

 terraced slopes with up to 65% incline

 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 fish, seafood, veal and poultry