



# KORŽE '21

**HALOZE, FURMINT  
& SAUVIGNON BLANC**

ABV:	<b>14.5 %</b>
Acidity:	<b>7.39 g/l</b>
Residual Sugar:	<b>1.7 g/l</b>
PH-value:	<b>3.24</b>
Given SO <sub>2</sub> :	<b>0.0 mg/l</b>
Drinking window:	<b>2022 to 2032</b>
Vine age:	<b>15 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>18.9. and 24.9.2021</b>
Bottling date:	<b>3.8.2023</b>
Bottle size:	<b>750 l and 1.5 l</b>



"Dark, intense herbal spice on the nose alternating with yellow stone fruit, coated with smoky, mineral components. Reminiscent of wet stone and crystalline citrus fruit. Again very dark nuances on the palate, green tea and lime. Linear, but with enormous power and gripping structure. The salty texture has a mouth-watering effect. Balanced and with impressive depth."

Angelika Sternat,

Weinakademikerin (Austrian Wine Academy Diploma)

## Special features of origin

Characterised by limy clay marl (opok), the Korže terraces, plot of the single vineyard site 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.



30 % Furmint: large-lobed leaves, large, loose, late-ripening grape clusters  
70 % Sauvignon Blanc: dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour



calcareous marl (opok)



270 to 340 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