



IGLIČ '21

HALOZE, FURMINT

ABV:	13.5%
Acidity:	7.10 g/l
Residual sugar:	1.3 g/l
PH value:	3.14
Drinking window:	2023 to 2033
Vine age:	14 - 45 years
Type of closure:	cork
Harvest date:	25.9.2021
Bottling date:	13.3.2023
Bottle sizes:	750 ml and 1.5 l



Pure elegance. Fine tea aromas, very clear and precise. Tangerine blossoms and yellow citrus are accompanied on the palate by fleur de sel and a profound spiciness. Sparse and taut in acidity. Seems very straightforward and mouthwatering. Shows tremendous substance with length and expression.

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Special features of the terroir

The plot Iglič, vineyard site Gorča, is a high plateau characterized by limy clay marl and south-facing terraces. We planted part of the site with premium-quality Furmint vines and grafted Furmint vines to the remaining old, but very agile Müller-Thurgau vines by hand. The wind that blows over the plateau is beneficial for the Furmint variety as it dries the sensitive grapes quickly.

-  large-lobed leaves; large, loose, late-ripening grape clusters
-  calcareous marl (opok)
-  290 to 350m above sea level
-  high plain and south-facing terraces
-  spontaneous fermentation, 12 months in a large wooden barrel and four months in a steel tank, unfiltered and unfiltered
-  suitable with a wide range of foods from light fish dishes and raw fish to well-seasoned dishes