



HALOZE '20

BLANC

ABV:	12.5%
Acidity:	7.34 g/l
Residual sugar:	1.5 g/l
PH value:	3.20
Given SO ₂ :	0.0 mg/l
Drinking window:	2022 to 2029
Vine age:	10 to 65 years
Type of closure:	cork
Harvest date:	17.9., 23.9. to 5.10.2020
Bottling date:	5.5.2022
Bottle sizes:	750 ml

Inviting aromas of ripe yellow fruit, delicate exotic and lemon zest. Subtle aromas of mint tee and peppergrass accompany the impression. A typical Haloze smokiness representative of the region, characteristic of the limy clay marl (opok). Inviting and refreshing acidity with a retained grip, mouth-watering and making you want more of Haloze Blanc.

Mathias Riepl, certified sommelier

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


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Slovenija
country


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

 limy clay marl (opok)

 280 to 390m 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 fish, seafood, veal and poultry