

HALOZE BLANC 2023

SI-EKO-001
kmetijstvo slovenije



Haloze **VILLAGE APPELLATION**
Štajerska Slovenija **REGION**



VINO GROSS
MARIA & MICHAEL GROSS
ŠTAJERSKA SLOVENIJA



ABV: 13.0%
ACIDITY: 8.38 g/l
RESIDUAL SUGAR: 1.4 g/l
PH VALUE: 3.17
ADDED SULPHUR: 0 mg/l
VINEAGE: 5–65 years
TYPE OF CLOSURE: cork
HARVEST DATE: 15. – 30.9.2023
BOTTLING DATE: 3.7.2025
BOTTLES PRODUCED: 9,270
REGION: Štajerska Slovenija
VILLAGE APPELLATION: Haloze
FARMING: Biodynamic viticulture

GRAPE VARIETIES: typical regional cuvee:
40% Furmint, 40% Sauvignon Blanc, 20% Welschriesling

SOIL: calcareous marl (opok)

ALTITUDE: 280 – 390 m above sea level

TERRAIN: terraced slopes with up to 65% incline

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.

VINIFICATION: Spontaneous fermentation in large used wooden barrels, twelve months' maturation in barrels, followed by maturation in steel tanks. No finings added, unsulphured, unfiltered.

TASTING NOTES: Aromas of yellow-skinned fruits such as quince, pear, and mandarin, complemented by hints of hazelnut and white tea. The palate shows fine notes of citrus and beeswax, rounded out by a smoky, herbal spiciness and crisp acidity that drives the wine forward.

FOOD PAIRING: Excellent with fish, seafood, veal, and poultry.

WORKING WITH NATURAL WINE MEANS ACCEPTING THAT SOME THINGS JUST UNFOLD ON THEIR OWN. IT IS WHAT IT IS. HOWEVER, WE ALSO MAKE VERY DELIBERATE CHOICES. FOR SUSTAINABILITY. FOR COMMUNITY. FOR THE FUTURE. IT SHOWS IN THE WAY WE TRUST IN LIFE. AND SIMPLY LET NATURE BE ITSELF.

WWW.VINOGROSS.COM