

HIŠNO VINO BLANC 2024



Štajerska Slovenija **REGION**



VINO GROSS
MARIA & MICHAEL GROSS
ŠTAJERSKA SLOVENIJA



ABV:	12.5%
ACIDITY:	7.2 g/l
RESIDUAL SUGAR:	2.0 g/l
PH VALUE:	3.07
ADDED SULPHUR:	30 mg/l
VINEAGE:	5 – 45 years
TYPE OF CLOSURE:	cork
BOTTLING DATE:	14.8.2025
BOTTLES PRODUCED:	7,520
REGION:	Štajerska Slovenija
FARMING:	organic

GRAPE VARIETIES: Welschriesling, Pinot Blanc, Sauvignon Blanc and many more whites

SOIL: marl and limestone

ALTITUDE: 240 – 400 m above sea level

TERRAIN: slopes with up to 60% incline

SPECIAL FEATURES OF THE TERROIR: The wine region Štajerska Slovenija lies in the northeast of Slovenia, bordering Austria. A moderate continental climate with warm days and cool nights enhances freshness and aromatic expression. Calcareous marl soils (Opok), along with clay and sandstone, retain water well and contribute structure and complexity to the wines.

VINIFICATION: Spontaneous fermentation in stainless steel tanks, followed by 9 months of aging on the fine lees. Unfined and unfiltered.

TASTING NOTES: Light and fruity with aromas of apple, elderflower and citrus freshness, this wine is inviting and lively. On the palate, it feels light-footed and caressing, with chalky-mineral notes and wonderfully balanced acidity. Very well-balanced and easy to enjoy.

FOOD PAIRING: A versatile wine, ideal with appetizers, vegetarian dishes, as well as fish and white meats.

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.

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