

HIŠNO VINO NOIR 2024



Štajerska Slovenija **REGION**



VINO GROSS
MARIA & MICHAEL GROSS
ŠTAJERSKA SLOVENIJA



ABV:	11.5%
ACIDITY:	7.1 g/l
RESIDUAL SUGAR:	1.6 g/l
PH VALUE:	3.39
ADDED SULPHUR:	30 mg/l
VINEAGE:	5–45 years
TYPE OF CLOSURE:	cork
BOTTLING DATE:	14.8.2025
BOTTLES PRODUCED:	4,014
REGION:	Štajerska Slovenija
FARMING:	organic

GRAPE VARIETIES: 55% Blaufränkisch, 20% Welschriesling 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: The spontaneously fermenting white wine portion is gently added to the red grapes. After around two weeks, the mash is pressed. The wine then matures for 10 months, partly in wooden barrels and partly in stainless steel tanks. Unfined and unfiltered.

TASTING NOTES: Fresh, with inviting bright red-berry fruit such as cranberries and sour cherries. It also plays with subtle floral spice reminiscent of kombucha. Guaranteed drinking pleasure from the very first sip! Cool red fruit continues on the palate, and fine, linear tannins provide wonderful tension.

FOOD PAIRING: The perfect companion for warm summer evenings, ideal with grilled dishes or salads.

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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