

ZADNJI PLES (LAST DANCE) 2021



Štajerska Slovenija REGION



VINO GROSS
MARIA & MICHAEL GROSS
ŠTAJERSKA SLOVENIJA



ABV:	13.0%
ACIDITY:	5.88 g/l
RESIDUAL SUGAR:	1.4 g/l
PH VALUE:	3.42
ADDED SULPHUR:	20 mg/l
VINEAGE:	45 years
TYPE OF CLOSURE:	cork
HARVEST DATE:	16.10.2021
BOTTLING DATE:	30.3.2025
BOTTLES PRODUCED:	850
REGION:	Štajerska Slovenija
VILLAGE APPELLATION:	Maribor
FARMING:	Biodynamic viticulture

GRAPE VARIETIES: 70% Renski Rizling, 30% Laški Rizling

SOIL: leitha limestone and limy clay marl (opok)

ALTITUDE: 380 – 420 m above sea level

TERRAIN: steep, south-facing slopes

SPECIAL FEATURES OF THE MATURATION PROCESS: The gently squeezed grapes, whole bunches with stems, remain on the press for 72 hours and extract distinct tannins. After pressing, the juice ferments spontaneously in a used wooden barrel (600 l), where it ages for approximately 1 year.

TASTING NOTES: A complex bouquet of orange blossom, clove, and candied citrus peel. On the palate, it is vibrant and expressive, with notes of quince and apricot unfolding alongside subtle smoky nuances and hints of black tea. Extended skin contact lends the wine a firm phenolic backbone, balanced by juice fruit and fresh acidity structure.

FOOD PAIRING: We recommend pairing this wine with aged cheeses, spiced lamb, or cumin-kissed grilled vegetables for a harmonious dance of flavors.

STORYBEHIND LAST DANCE: Maria and Michael Groß purchased the property in 2018 with the vision of creating a self-sustaining farm. The beautiful hillside site, already planted with vines and fruit trees, was the perfect place to realise this dream. However, years of poor vineyard management left them with no choice but to remove the old vines and replant the site. Before doing so, they wanted to honour the previous owners, whose family had farmed the estate for more than 300 years. As a tribute, they harvested grapes from the remaining healthy vines and produced one final wine. Made with 72 hours of skin contact, it represents the vineyard's "last dance" – a heartfelt homage to its history and legacy.

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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