

PENINA FURMINT 2018



ABV:	11.5%
ACIDITY:	6.26 g/l
RESIDUAL SUGAR:	1.4 g/l
PH VALUE:	3.11
ADDED SULPHUR:	0 mg/l
VINEAGE:	35 years
TYPE OF CLOSURE:	cork
HARVEST DATE:	27.9.2018
BOTTLING DATE:	4.3.2020
DISGORGING DATE:	third tranche 19.10.2025
DOSAGE:	Brut zero
REGION:	Štajerska Slovenija
FARMING:	organic

GRAPE VARIETIES: 100% Furmint
(large-lobed leaves; loose, late-ripening clusters)

SOIL: calcareous marl (opok)

ALTITUDE: 350 — 400 m above sea level

TERRAIN: south-facing basins

SPECIAL FEATURES OF THE MATURATION PROCESS:

Gentle pressing according to the champagne method (whole grape pressing, very slow pressing process). Spontaneous fermentation including malolactic fermentation in a 2,800 litre barrel. Kept on lees for twelve months. No dosage is added during disgorging: brut zero. No sulphur is added to our Penina Furmint 2018.

VINIFICATION: Spontaneous fermentation in large used wooden barrels, with 12 months of maturation in the same barrels, followed by 10 months in stainless steel.

TASTING NOTES: Captivating nose of ripe citrus fruit and fresh bread crust. Intense flint aromas interwoven with chalky-citric hints, plus hay and grated hazelnuts. Delicate on the palate with an incredibly creamy, fine perlage. Great structure of yellow apple skin, with new flavours coming to the surface with every sip. Fleur de sel, burnt butter and brioche. Tightly woven and taut in acidity. (Penina with charm and great depth).

FOOD PAIRING: Perfect accompaniment for an entire meal.

Štajerska Slovenija REGION



VINO GROSS
MARIA & MICHAEL GROSS
ŠTAJERSKA SLOVENIJA



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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