

CUVEÉ EXTRÊME

Vintage: 2012

Variety: Renski rizling (Riesling), Chardonnay, Sivi Pinot (Pinot Gris), Traminec (Traminer), Muškat Ottonel (Muscat Ottonel)

Region: Bizeljsko, Lower Styria, Slovenia

Vineyards: 14-35 years, 320 metres above sea level, S and E exposure.

Soil: Marl, clay and sandstone.

Harvest: Hand-picked, second half of October.

Vinification: Maceration for 2 months, interlinked with spontaneous fermentation. No temperature control. No yeasts added. No filtration.

Maturation: 48 months in used 500 L barrels. 12 months in the bottle.

Sugar level: Dry.

Alcohol content: 14 % vol

Bottles: 0.75 L, 1.5 L

Serving temperature: 14-18°C

Description of wine: Intense orange hue with cloudy appearance, which is due to the absence of filtering. On the palate, a delicious set of herbal notes, ripe fruits and aged notes prevails. In the mouth, this blend feels complex, yet elegant, but also so different. This play of 5 varieties is combined so as to embody the full-bodied character of Chardonnay, elegance of Riesling and Pinot Gris, as well as a hint of spiciness and complexity deriving from Traminer and Muškat Ottonel. Wine to remember. The aftertaste accents its full bodied structure, while the very end is loaded with impression of herbs. Food pairing is utmost rewarding when combined with rich seafood, such as red scorpionfish, octopus and also spicier continental dishes, like wild boar with herbal sauce or wild rabbit. Ageing potential at least 15 years.

