

PINOT GRIS

Vintage: 2015

Variety: Sivi Pinot (Pinot Gris)

Region: Bizeljsko, Lower Styria, Slovenia

Vineyards: 14-23 years, 350 metres above sea level, N and E exposure.

Soil: Slate, clay and sandstone.

Harvest: Hand-picked, end of September.

Vinification: 4 weeks of maceration together with spontaneous fermentation, no temperature control. No filtration.

Maturation: 24 months in used 500 L barrels.

Sugar level: Dry.

Alcohol content: 13.0 % vol

Bottles: 0.75 L

Serving temperature: 12-16°C

Description of wine: Hues of pale red as a consequence of extended maceration. Nose receives an elegant balance of red fruits and a hint of wooden bouquet. Taste is rounded, medium strong, with herbal and fruity notes. Carries enough boost to support a decent dish. Food pairing goes also with asparagus-based dishes, poultry and creamy sauces. Ageing from 8-10 years.

