



# SAUVIGNON blanc

**Grape varieties:** 100% Sauvignon Blanc

**Area of production:** Styria-Slovenia/Haloze

**Vintage:** 2018

**Sugar:** Dry

**Alcohol:** 14% vol

**Soil type:** Marlstone and sandstone

**Production proces:** Manual harvest; cold maceration for 48h; fermentation at 16 °C in inox tank

**Maturation:** Matured on fine lees for 4 months in inox tank

**Bottling:** Spring 2019; 0,75l

**Taste:** Fresh on nose, fruity tropical flavors, full body, long after taste, saltiness and minerality

**Serving temperature:** 8-10 °C

HALOZE

Sauvignon  
blanc



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