



SEVEN NUMBERS

Furmint

Full bodied wine with aromas of white flowers, herbal notes, citrus and spices.

Vintage 2016

Vineyard Mali Kog

Handpicked 6 October 2016, 45 hl per hectare.

Region Štajerska Slovenija

Description Full bodied wine with aromas of white flowers, herbal notes, citrus and spices.

Soil Varied geological soil composition, mainly lighter type which is a combination of sandstone and marl. The grapes for Furmint grow on Mali Kog, a vineyard which was planted in 1983 and known for delivering extra ordinary quality. Here, the grapes are exposed to the sun until the late afternoon, Furmint is a late ripening variety; therefore, the grapes appreciate more sunshine than other varieties in our vineyards. The old vines are giving us a better quality of the fruit, a more concentrated extract and only minor derivations from year to year. Furthermore, we can wait much longer until we start harvesting, because the rootstocks are much deeper in the ground than with the young vines.

Cultivation Single Guyot, 4,000 vines per hectare. Average harvest of 1.8 kg per vine. Environmentally friendly vineyard management. 2,500 vines per hectare. All terraced vineyards. Environmentally friendly integrated vineyard management. With the old vines we can wait much longer with the harvest, because the rootstock is much deeper in the ground. For our seven numbers wine, we need vines that are more stable. Furmint has a thin skin and it can break easily in the vineyards. We need waves but not peaks when it comes to the terroir. Mali Kog is treated exceptionally well, the vines are 34 years old, but they can still go another 15–20 years.



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Cellar Handling The grapes are carefully handpicked and transported in small crates to the cellar. When the grapes arrive, we cool them down to 5 degrees. We opt for cold maceration in a controlled atmosphere; to express the vineyards even more, the juice stays in contact with the skin for between 4–6 hours. After the cold maceration, the juice goes into the press. The press cycle is different: we press with slightly lower pressure. If we were to press on the normal cycle, we would get too much of the phenols, so we press at 0.3 bars. After that, the juice goes into the stainless steel tanks, where it stays for 48 hours at 8°C. The racking is done in a different way, all other wines have a clear juice during the maceration. When we rack seven numbers, we also take the juice which is not 100% clear because we get more concentration and flavour later. We can afford to do this because these grapes were 100% healthy. Here we get much more concentration, and the juice is richer and has more nutrition, which the yeast needs for the fermentation. For the first three days in, the juice stays in stainless steel tanks, then we rack the wine into 1000- and 2000-litre barrels. The reason we start the maceration in stainless steel is just to make sure that we adjust the juice to a specific temperature. Fine, settled fermentation takes a bit longer; there is no need to interrupt the wine. The temperature is controlled and the oxygen comes in. We stir the wine once a week. After 28 days, we always judge the quality of the lees. If the quality is good, we leave the wines on the lees. On the lees for 5 months, we stir the wine once per month. With maturation in wooden barrels, we get some "toastiness" and light vanilla flavours. However, we do not want to exaggerate the flavour, which is why we choose a big French oak barrel which is slightly toasted. The wine stays in the barrel for 10 months to a year.

Store at 10–15°C. Can be stored for 10 years

Drinking temperature 10–12°C

Serving suggestion Roasted meat with potato, buttery side dishes and fatty fish like salmon, lake trout, sardines or sable fish

Alcohol 13,7 % vol.

Unfermented sugar 4,8 g/L

Acid 7,04 g/L

Ph 3,39