



## SEVEN NUMBERS

# Pinot Grigio

Full-bodied wine with aromas of ripe apple, ripe peach, toasted notes. Because of the 48-hour cold maceration, the wine has nice a salmon colour and rich, complex taste.

**Vintage** 2019

**Vineyard** Kajžar

**Handpicked** 23 September 2019.

**Region** Štajerska Slovenija

**Description** Peppery and spicy notes combined with fruit aromas.

Because of the very mature grapes and the precise way of winemaking, the Pinot Grigio has full-bodied, aromas of ripe apple, ripe peach, ripe yellow fruits, vanilla and a long aftertaste.

**Soil** The Pinot Grigio comes from a vineyard called Kajžar. We planted the vineyard in 2012, so it is still a very young vineyard. We are proud because this is our own selection from our nursery. We carried out different tests to find out which rootstock is doing well in this vineyard, and we carried out a test with different vines for Pinot Grigio before that. We developed our own vine for that kind of soil. The combination between the rootstock and the vine still gives us the opportunity to protect the freshness that is typical for our area. Kajžar is a slightly bigger vineyard and we wait an extremely long time to harvest the grapes, which can have an influence on the alcohol level. However, if we want to get a really good aromatic profile, we are forced to wait longer.

**Cultivation** Single Guyot. 2,500 vines per hectare. All terraced vineyards. Average 1.5 kg of grapes per vine. One of the important things to achieve this quality is the reduction of grapes 2 weeks after flowering. We remove the leaves gently by hand. Just the right quantity of leaves needs to be removed, because if we remove too many there is a danger of the grapes being burned by the sun. Old vineyards give this pinot grigio minerality, complexity and a nicely balanced full flavour.



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**Cellar Handling** The harvest is carried out in one go. Just like Furmint. When the grapes come to the cellar, we do cold maceration for 24 hours, because the grape skin is already more concentrated at the time of harvesting and we wait a bit longer to get the most out of the skin. The skin is really delicious and makes a big difference. 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. The juice stays in stainless steel tanks for the first three days, then we rack the wine and put it into 500-litre and 1000-litre barrels. This Pinot Grigio can really handle a small size barrel, to give it a bit more of an oaky touch without losing the freshness. The smaller barrels give more oxygen and this adds a bit more vanilla and a caramel kind of oak. It goes perfectly with the ripe grape and the wood. We mature the wine in the barrel, for a maximum of 6–7 months to keep the character of the varietal.

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

**Drinking temperature** 10–12°C

**Serving suggestion** Mediterranean food, prawns and clams with sauce, pasta with octopus

**Alcohol** 13,22 % vol.

**Unfermented sugar** 2,1 g/L

**Acid** 5,05 g/L

**Ph** 3,69