



SEVEN NUMBERS

Traditional method

Fifty months of bottle ageing gives us a nicely matured sparkling wine with a creamy mouthfeel

Vintage NV

Vineyard Stara Gora, Klumpa

Handpicked 8 September 2013 for Pinot Noir, 15 September 2013 for Chardonnay, end of September 2013 for Furmint, some parts picked in 2012

Region Štajerska Slovenija



Description Subtle notes of citrus and ripe apple interwoven with hints of toasty brioche. It shows aromatic maturity following fifty months of bottle ageing. The wine has a creamy mouthfeel, with fine, persistent bubbles and a long-lasting finish. Perfect as an aperitif or paired with smoked salmon, shellfish, white meat and soft cheeses.

Soil Varied geological soil composition, consisting mainly of clay and a small amount of sand, with the lower layers covered by a layer of marl. Minimum 25-year-old vines give the benefits of minerality, complexity and concentrated extract.

Cultivation Single Guyot. 4,000 vines per hectare. Average harvest of less than 2 kg per vine. Environmentally friendly integrated vineyard management. The terraced vineyard with south- west/east slopes is perfect for obtaining the best grapes for a rich flavour of sparkling wine.



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Cellar Handling Traditional method. Careful handling of grapes and must. Controlled fermentation in stainless steel tanks at low temperature. Secondary fermentation in bottle at 13–14°C. Maturing on yeast for fifty months.

Store at 10–15°C. This sparkling wine can be stored for 10 years.

Drinking temperature 7–11°C

Serving suggestion Allow the pressure inside the bottle to gently push out the cork. Should be served well-chilled in slender, flute-shaped glasses

Alcohol 11,61 % vol.

Unfermented sugar 6,8 g/L

Acid 9,12 g/L

Ph 2,97

