



SEVEN NUMBERS

Furmint

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

Vintage 2021

Vineyard Mali Kog

Handpicked 12 October 2021

Region Štajerska Slovenija



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

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.

Cultivation Single Guyot. 3.200 vines per hectare. The average yield is limited and selected. Environmentally friendly vineyard management.



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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 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 maturation in stainless steel is just to make sure that we adjust the juice to a specific temperature. The juice is used to a specific temperature and will also maintain the temperature in the wooden barrel. 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 8 months.

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 13,59 % vol.

Unfermented sugar 1,6 g/L

Acid 6,29 g/L

Ph 3,57