

Domaine CIRINGA



FOSILNI BREG

Sauvignon Blanc

Vintage 2019

TERROIR

Single vineyard Ciringa (Zieregg)
Coralline limestone and cambisol soil



GRAPE VARIETY

Sauvignon Blanc

MATURING

Natural fermentation; 18-20 months sur lie in big neutral oak casks, bottled unfiltered

WINE DESCRIPTION

2009 was the market launch of Fossilni Breg Sauvignon Blanc of Domaine Ciringa. This territory with coralline limestone and cambisol soil provides ideal growing conditions for mineralic wines. Only Sauvignon Blanc grows on the slopes of Ciringa, the Slovenian part of winery Tement's most important single vineyard Zieregg.

Aromas of peaches and citrus. Mineralic and puristic in taste. Fine acidity structure.

ANALYSIS DATA

Alc. 12,5 % Vol.
1,2 g/l RS dry
6,0 g/l tbS

MEAL ADVICE

Fish, seafood, vegetables, Asian-styled kitchen

BEST TIME TO DRINK

2021 to 2031

- 🏠 Family winery since 2003
- 🏔️ Authentic wines of origin
- 👨‍🌾 Careful manual labour
- ✂️ Hand harvested grapes

- 🏠 100% in-house production
- 🌿 Organic agriculture AT-BIO-402
- 🕒 Slow and gentle maturation of the wines
- 🍷 Natural and spontaneous fermentation

