

Domaine CIRINGA



FOSILNI BREG RESERVE

Sauvignon Blanc
Vintage 2017
Kakovostno Vino ZGP

APPELLATION

Stajerska Slovenija
Single vineyard Ciringa (Zieregg)
Coralline limestone and cambisol soil



GRAPE VARIETY

Sauvignon Blanc

MATURING

Natural fermented in big neutral oak casks, 30 months on the lees; bottled unfiltered

WINE DESCRIPTION

Amazing vintage 2017 with high quality grapes; the best parcels were separately fermented in a barrel. After 30 months of maturation, the wine has a great balance without any superficial flavors.

A fantastic complexity developed with aromas of pears and citrus fruits, mixed with hints of smokey flavours. Puristic style, spicy and intense minerality.

ANALYSIS DATA

Alc. 12,5 % Vol.
1,2 g/l RS dry
6,3 g/l tbS

MEAL ADVICE

Fish, seafood, vegetables, Asian-styled kitchen, pasta

BEST TIME TO DRINK

2020 to 2035



Founded 2004



Authentic wines of origin



Careful manual labour



Hand harvested grapes



100% in-house production



In conversion to organic agriculture SI-EKO-001



Slow and gentle maturation of the wines



Natural and spontaneous fermentation

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Stajerska Slovenija | Tel. +43 (0) 3453 4101 Fax +43 (0) 3453 4101-30

weingut@tement.at www.domaine-ciringa.com

