

# ERZETIČ

1 7 2 5

# Amfora



## PINOT GRIS, Amfora

Vintage: 2018

Alcohol: 13,5 vol %

Total acidity: 5,10 g/l

Type of wine: white, dry

Variety: 100% Pinot gris

Vineyards age: over 15 years

Vineyards exposure: west-oriented slopes in upper Brda

Vineyard: terraces, 4000 plants per hectare, single guyot

Soil type: marl (Eocene flysch)

Cultivation: organic

Harvest: hand-harvested, second half of September

Vinification: pressing after 7 months of maceration in amphoras.

Maturation: refinement of the wine in barrique for 24 months on fine lees.

Bottled and cellared for at least 6 months.

Bottling: 0.75 l bottles, natural cork

**WINE DESCRIPTION:** The wine is of an intense reddish-orange colour with strong copper hues. The bouquet is distinctly balsamic, with a hint of spices, including laurel and fennel flowers. Fruity notes are reminiscent of dried apricots, raisins, plums, even figs, and floral notes of hawthorn, jasmine, and acacia, with straw coming from the background. In the mouth it acts warm, firm, buttery, with pleasantly tannins and enough acid to soften the power of alcohol. The aftertaste is long and complex, with tertiary perceptions of leather and forest undergrowth creeping into it, but above all, it remains pleasant to the end and calls for another sip.

**WINEMAKER'S HINT:** The Erzetič Pinot Noir Amphora is recommended for moderately spicy dishes with a strong taste, or even more hearty ones, such as cod in white or red sauce. It goes well with buckwheat pasta, moussaka, barley dishes, lentils with skin sausages, roasts and other sausages, lasagne with meat and vegetable stuffing, pancakes au gratin with ragout, meatballs and burgers, octopus in the oven, flounder in the oven and ripe hard cheese. The ideal serving temperature is 14-18°C.

