



**92 - 93**

## **CIRINGA Fossilni Breg Sauvignon Blanc 2023**

Aged for 18 months in large oak casks and scheduled to be bottled in later April 2025, the still-cloudy sample 2023 Fossilni Breg Sauvignon Blanc comes from the Slovenian part of the Zieregg, where the vines were planted by Armin Tement in 2006 with own massal selections and different rootstocks adapted to the five different terroirs of the long rows climbing from around 300 up to almost 500 meters above altitude. The wine offers a clear, aromatic and generous but elegant and juicy bouquet of yellow fruits and flowers intermingled with saline and lemony notes. Round, refined and very elegant on the palate, thanks to the humous brown earth terroir, this is an irresistible, elegant, refined, savory and lemon-bitter Sauvignon Blanc with fine tannins and a long, lemon-flavored finish. This is a gorgeous wine with an open-hearted character. 12.5% stated alcohol. Screw-cap closure. Tasted in April 2025.