



SEVEN NUMBERS



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The Puklavec Family creates a most specific heritage and ultimate exclusivity with these wines. Geographic location is key. By marking our unique vineyards with seven numbers, we can trace every grape back to its location. Understanding specific terroir; microclimate and soil composition, demands dedication and knowledge. Our Seven Number wines prove this dedication can deliver spectacular results, enjoying a steadily growing reputation amongst wine connoisseurs.





## Furmint

Dry

This Furmint is a full-bodied wine that is wonderfully floral and aromatic yet has a rich texture.

It has a nice, complex taste, delivering distinctive varietal aromas of white flowers, herbal notes, citrus and spices. The fresh acidity make this an extremely well-balanced wine that goes perfectly with white meat, pork, pasta, seafood and goat cheese salads.



## Pinot Grigio

Dry

This Pinot Grigio is a full-bodied wine delivering distinctive varietal aromas. It has aromas of ripe apple, ripe peach, ripe yellow fruits, hints of vanilla, toasted notes and a pleasant and long aftertaste. Thanks to the barrel maturing process, this wine has a rich and complex taste.



## Sauvignon Blanc

Dry

This Sauvignon Blanc is a full-bodied wine that is wonderfully floral and aromatic yet has a rich texture that is not too intense. The wine offers delicate flavours of gooseberry, citrus, white currant, cut grass and a hint of spice. Excellent with grilled white meat and vegetables with fresh herbs, flavourful fish and mildly spiced dishes.



## Yellow Muscat

Semi sweet

This semi sweet full-bodied wine has a complex character and a beautiful bouquet of Yellow Muscat. The palate is ripe and pleasantly sweet with excellent fruit intensity and a long, succulent finish with hints of dried orange skin, peach, hints of citrus fruits and flowers. Goes well with desserts, cheeses or simply on its own.



## Traminer Late Harvest

Sweet

This full-bodied wine has an inviting golden-yellow color. This wine shows wonderful aromas of rose, lychee, white flowers, dried fruits and a touch of honey. Full flavor, slightly oily texture and gentle spicy notes are its quintessential characteristics.



## Icewine

Sweet

This Icewine 2007 is made from Furmint and has a surprisingly bright yellow colour with a slight greenish tint. On the nose there are hints of dried fruits and almonds, which are even more prevalent in the taste. Together with the residual sugar and an intense, ripe acidity this special wine will continue to develop as it matures in the bottle.



## Traditional Method

### Brut

This traditional method sparkling wine offers subtle notes of citrus and ripe apple interwoven with hints of toasty brioche. It shows aromatic maturity following forty months of bottle aging.

The wine has a creamy mouthfeel, with fine, persistent bubbles and a long-lasting finish. Perfect as an aperitif or paired with smoked salmon, shellfish, white meat and soft cheeses.



## COMPANY FACTS

- Winemaking has been a Puklavec family tradition since 1934
- The Puklavec Family is caretaker of 1,100 hectares of vines
- More than half of our vines are grown on steep, terraced slopes
- These vines span across a number of hills between 250 and 350 meters high
- This region benefits from over 2,000 hours of sunshine a year
- All our grapes are harvested by hand
- Average yield of 2 kg per vine

**Puklavec Family Wines**  
since 1934

**Puklavec Family Wines**

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## PUKLAVEC FAMILY WINES

The Puklavec family's love for wine can be tracked back to 1934 in Slovenia.

Martin Puklavec had a vision: to make the finest wines together. This philosophy continues to resonate through the family's wine making today. Puklavec Family Wines are driven by the core values of passion, hard work and dedication to quality. Vladimir Puklavec and his two daughters, Tatjana and Kristina all work together, alongside the other winegrowers, with the determination to continue the pursuit of their (grand)father's vision.

Puklavec Family Wines are produced in the heart of Ljutomer-Ormož, a wine area in the Podravje region, in the North-Eastern part of Slovenia. This area provides the perfect microclimate conditions for grape growing.

The result are elegant wines, crafted with an uncompromising and passionate attention to detail, beautifully balanced and as expressive as the landscape of our vineyards.

A handwritten signature in black ink, reading "V. Puklavec". The signature is stylized and fluid, with a long, sweeping tail.

Vladimir Puklavec