

## WINE DESCRIPTION

The colour is pale, lemon-gold. Bubbles are gentle tiny and numerous. On the nose it is quite discrete and although it spent 5 years on the lees it offers a lot of freshness and a fine fruity nose in the form of lime, lemons, green and yellow apples combined with subtle yeasty and roasted notes. It speaks of complexity. Very dry on the mouth, with a very delicate mousse coming from a very long ageing on the yeasts and sharp acidity lifting the wine. With a long and fine finish

<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	3.3 g/l
<b>Acid:</b>	6.48 g/l
<b>Certificates:</b>	KIP - Controlled Integrated Production
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C
<b>Ageing Potential:</b>	12 years
<b>Optimum Drinking Year:</b>	2019 - 2025

## VINEYARD

<b>Origin:</b>	Slovenia, Štajerska Slovenija, Vajgen
<b>Site:</b>	Vajgen
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Chardonnay 70 % Pinot Noir 30 %
<b>Geographical Orientation:</b>	south west, west
<b>Sea Level:</b>	270 - 300 m
<b>Soil:</b>	marl

## WEATHER / CLIMATE

<b>Climate:</b>	mediteranian
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## HARVEST AND MATURING

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	selected yeast steel tank   temperature control: yes
<b>Disgorgement:</b>	cold Storage Time: 60 months
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	bottle   60 month(s)



**Bottling:**

natural cork

## WINERY

WINEMAKING TRADITION SINCE 1139: At the Dveri-Pax winery in northeastern Slovenia, we are continuing the 800-year-old winemaking tradition of the Admont Benedictine monks - with great respect for nature and a keen sense for trends. Our vineyards cover 73 hectares, and the vintners work with a great respect for nature and tradition as well as a keen sense of trends.