

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



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

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

DATA

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

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



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.