

Origin:	Slovenia, Štajerska Slovenija, Ljutomer
Site:	Ilovci
Site Type:	steep slope
Varietal:	Furmint 100 % 10 - 15 years
Sea Level:	300 - 330 m
Soil:	sandy loam



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
Filter:	filtered
Maturing:	large wooden barrel 3500 L used barrel 24 month(s)
Time on the Fine Yeast:	18 month(s)
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.25 g/l
Residual Sugar:	3.9 g/l
PH Value:	3
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	20 years
Optimum Drinking Year:	2018 - 2027

WINE DESCRIPTION

The colour is glittering mid-yellow. On the nose it shows medium intensity of honey, gingerbread, acacia flowers with touch of caramel. It smells of a ripe Furmint! It is very dry on the palate with firm acidity which adds to the backbone. It has slightly oily texture, medium to full body and plenty of taste. This fuller style of Furmint gets away from aperitif style.

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.