

## WINE DESCRIPTION

Blaufränkisch is a native Slovenian variety that likes cool to moderate climate and prolonged warm summers. The colour is deeper ruby. The nose is pronounced matured, fine and layered. There is plenty of black and red fruits, such as cherries, black pepper notes, coffee, leather. Dry on the palate, full bodied with ripe moderate acidities, fully ripe, soft tannins and a very smooth texture. A classic elegant cool climate red. In perfect condition.



<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	1.4 g/l
<b>Acid:</b>	5.42 g/l
<b>Certificates:</b>	KIP - Controlled Integrated Production
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	15 years
<b>Optimum Drinking Year:</b>	2018 - 2025

## VINEYARD

<b>Origin:</b>	Slovenia, Štajerska Slovenija, Murberg
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   15 - 20 years
<b>Soil:</b>	loam

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Fermentation:</b>	selected yeast
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   3 week(s)   temperature control: yes
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	barrique   225 L   new barrel   24 month(s) barrique   225 L   used barrel   24 month(s)
<b>Time on the Fine Yeast:</b>	24 month(s)
<b>Bottling:</b>	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.