

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



WEATHER / CLIMATE

Climate: mediteranian

CELLAR

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

DATA

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

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.

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.