

Origin:	Slovenia, Štajerska Slovenija, Murberg
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Blaifränkisch 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

Blaifränkisch 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.