

Origin:	Slovenia, Štajerska Slovenija, Pekel
Site:	Pekel
Site Type:	hillside
Varietal:	Riesling 100 % Botrytis: 5 %
Sea Level:	370 - 420 m
Soil:	sandstone
Vineyard Site:	“Pekel”, which translates as “hell”

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Maturing:	steel tank 18 month(s) Batonnage: yes
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	5.9 g/l
Acid:	5.67 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

WINE DESCRIPTION



Deep golden colour due to the years of maturing. Swirling a glass reveals viscosity and several legs are visible on the side of the glass. Intense and mature on the nose, immediately disclosing a late harvest where a significant part of the grapes was infected by the noble rot. Reminiscent of honey, gingerbread, dried apricots, and figs, noble mould. Dry on the palate, almost full bodied, with rich, oily texture. Acidities are rather moderate for the variety. This is an extreme style of Riesling "M" not hiding its noble rot character. Intense and persistent. A style where the balance between elegance vs intensity and richness is very much on the later. To lay-down.

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.