

## WINE DESCRIPTION

Medium deep and still ruby despite some years of maturation. Quite pronounced on the nose displaying leather, musk, gentle oak ageing, black pepper, and dark cherries. Dry on the palate, with a good amount of tannins, that are keeping it in a good shape. Medium bodied with noticeable levels of acidity. Wine shows pleasant maturity while still retaining freshness and vibrancy.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.1 g/l
<b>Acid:</b>	5.28 g/l
<b>PH Value:</b>	3.39
<b>Certificates:</b>	KIP - Controlled Integrated Production
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2020 - 2025

## VINEYARD

<b>Origin:</b>	Slovenia, Štajerska Slovenija
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 60 % Pinot Noir 30 % Zweigelt 10 %
<b>Sea Level:</b>	260 - 280 m
<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   large wooden barrel   3500 L   0
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	large wooden barrel   3500 L   18 month(s)
<b>Time on the Fine Yeast:</b>	18 month(s)



**Bottling:** natural cork  
screw cap

## 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.