

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Blaufränkisch 60 % Pinot Noir 30 % Zweigelt 10 %
Sea Level:	260 - 280 m
Soil:	loam



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	complete destemming large wooden barrel 3500 L 0
Filter:	filtered
Maturing:	large wooden barrel 3500 L 18 month(s)
Time on the Fine Yeast:	18 month(s)
Bottling:	natural cork screw cap



DATA

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

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.

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.