

Origin: Slovenia, Štajerska Slovenija
Site: Vajgen
Site Type: hillside
Varietal: Pinot Noir 100 %



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 % | 2 week(s)
Filter: unfiltered
Maturing: barrique | new barrel | 24 month(s)
barrique | used barrel | 24 month(s)
Bottling: natural cork

DATA

Wine Type: Still wine | red | dry
Alcohol: 14 %
Residual Sugar: 1.1 g/l
Acid: 4.78 g/l
Certificates: KIP - Controlled Integrated Production
Allergens: sulfites
Aging Potential: high (20 years)
Optimum Drinking Year: 2020 - 2030

AWARDS

Decanter World Wine Awards (DWWA): Silver

WINE DESCRIPTION

It displays gentle garnet colour with a touch of ruby. On the nose it shows medium intense classic Pinot Noir character with plenty of strawberries, red berry fruits and a gentle layer of smoke are interlaced with notes of undergrowth, earth, mushrooms. Persistent and compact, showing more and more complexity with time. Dry on the palate, medium to full bodied with lovely freshness usually expected in great Pinot Noirs. With quite firm tannic grip. Fully mature in great condition and long aftertaste.



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.