

<b>Origin:</b>	Slovenia, Štajerska Slovenija, Ljutomer
<b>Site:</b>	Ilovci
<b>Site Type:</b>	steep slope
<b>Varietal:</b>	Furmint 100 %   14 - 19 years
<b>Sea Level:</b>	300 - 330 m
<b>Soil:</b>	sandy loam

## WEATHER / CLIMATE

<b>Climate:</b>	mediteranian
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## CELLAR

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	mechanical
<b>Fermentation:</b>	selected yeast
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	completely destemmed
<b>Filter:</b>	filtered
<b>Maturing:</b>	large wooden barrel   3500 L   used barrel   24 month(s)
<b>Bottling:</b>	natural cork

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	2.4 g/l
<b>Acid:</b>	6.28 g/l
<b>PH Value:</b>	3.11
<b>Certificates:</b>	KIP - Controlled Integrated Production
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	20 years
<b>Optimum Drinking Year:</b>	2022 - 2031

## WINE DESCRIPTION

The colour is glittering mid-yellow. On the nose it shows medium intensity of honey, gingerbread, acacia flowers with touch of caramel. It smells of a ripe Furmint! It is very dry on the palate with firm acidity which adds to the backbone. It has slightly oily texture, medium to full body and plenty of taste. This fuller style of Furmint gets away from aperitif style.

## 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.