

Origin:	Slovenia, Štajerska Slovenija, Pekel
Site:	Pekel
Site Type:	hillside
Varietal:	Riesling 100 % 30 - 40 years
Geographical Orientation:	south west
Sea Level:	400 - 420 m
Soil:	sandstone

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 8 hour(s)
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Maturing:	steel tank 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	7.29 g/l
Residual Sugar:	3.5 g/l
PH Value:	3.1
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2028

WINE DESCRIPTION

Colour is medium deep golden. Medium intense on the nose with both floral/fruity and mineral notes. It is reminiscent of lemons, orange peel, peaches, honey and wet stones. Youth and maturity are appearing hand in hand here. Very dry on the palate with high acidities, typical for the region but very ripe which is a typicality of 2016 vintage. Light to medium bodied, one of the more elegant expressions of this wine to date. The texture is slightly viscous. With rather long finish, still quite young.



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.