

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection from Vajgen and Janzev Vrh
Site Type:	hilly land
Varietal:	Pinot Noir 100 %   15 - 20 years
Geographical Orientation:	south, south west, west
Sea Level:	270 - 300 m
Soil:	loam marl



## WEATHER / CLIMATE

Climate:	mediteranian
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## CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Filter:	filtered
Disgorgement:	cold
	Storage Time: 24 months
Maturing:	bottle   24 month(s)
Bottling:	natural cork

## DATA

Wine Type:	Sparkling wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	7.43 g/l
Acid:	7.7 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	8 years
Optimum Drinking Year:	2021 - 2025

## AWARDS

Decanter World Wine Awards (DWWA):	Silver
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## WINE DESCRIPTION



The colour is pale pink. Numerous tiny bubbles are playful and lively. On the nose it is gentle, delicate, reminiscent of ripe wild strawberries, discrete spices, ripe red apples, bit yeasty as well. Still very youthful. Dry on the palate, effervescence is still rather intense, and bubbles are slightly bigger compared to DP Brut, but they remain very pleasant. Acidities are moderate for a sparkling wine while notes of ripe red fruits, bread crust and yeast are even more intense than on the nose. With a long, enjoyable finish.

## 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.