

WINE DESCRIPTION

The colour is deep golden. Intense on the nose which clearly, without any doubt speaks of a rich, full, oak aged "Chardonnay" matured on the fine less. Butter, bread crust, ripe quince, apricots, and ripe continental fruits. Fine and varied.



Wine Type:	Still wine white dry
Alcohol:	14.5 %
Residual Sugar:	5.5 g/l
Acid:	1 g/l
PH Value:	3.53
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	15 years
Optimum Drinking Year:	2020 - 2027

VINEYARD

Vineyard Site:

Produced only in exceptional years. After 2008, 2011 and 2015 this is the fourth Chardonnay "V" we have made.

Origin:	Slovenia, Štajerska Slovenija, Jarenina
Site:	Vajgen
Site Type:	hillside
Varietal:	Chardonnay 100 % 15 - 20 years
Soil:	fossil rich sand loam

WEATHER / CLIMATE

Climate:	mediteranian
-----------------	--------------

HARVEST AND MATURING

Harvest:	handpicked middle/september
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration:	completely destemmed
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	small oak barrel 225 L used barrel 24 month(s) Batonnage: yes



Time on the Fine Yeast: 24 month(s)
Bottling: natural cork

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.