

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

**Vineyard Site:**

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

WEATHER / CLIMATE

Climate: mediteranian

CELLAR

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

DATA

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

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.

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.