

Origin:	Slovenia, Štajerska Slovenija
Site:	Vajgen
Site Type:	steep slope
Varietal:	Chardonnay 100 %   15 - 20 years
Geographical Orientation:	south west
Soil:	loam sand



#### Vineyard Site:

Barely 12 kilometres from the Styrian border, this is one of the most exciting wine-growing regions in Slovenia: the hills are densely packed together and form basins with steep terraces. It is the place where the Mediterranean climate meets the Alpine coolness and makes unique vineyards possible. The limestone-rich soils always make for exceptional wines.

## WEATHER / CLIMATE

Climate: mediteranian

## CELLAR

Harvest:	handpicked   end/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:	big oak barrel   3500 L   used barrel   18 month(s)
Time on the Fine Yeast:	18 month(s)
Bottling:	natural cork   beginning/may 2019

## DATA

Wine Type:	Still wine   white   dry
Alcohol:	14 %
Acid:	5.36 g/l
Residual Sugar:	1.9 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2025

## WINE DESCRIPTION



Ein kompromissloser Chardonnay mit einem wunderbaren Säurespiel: Die Farbe schimmert in einem zarten Goldgelb, das Bouquet zeigt sich ruhig, erinnert an weiße Blüten sowie Zitronen und besticht durch eine angenehme Buttrigkeit. Am Gaumen gefällt dieser Chardonnay mit seiner komplexen und öligen Textur. Eine große Freude bereitet zudem das moderate Säurespiel, das den trockenen und kräftigen Körper fröhlich durchschneidet.

## 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.