

Origin:	Slovenia, Štajerska Slovenija, Ilovci
Site:	Ilovci
Site Type:	hilly land
Varietal:	Furmint 100 % 15 years
Geographical Orientation:	south
Sea Level:	280 - 300 m
Soil:	sand



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Disgorgement:	cold Storage Time: 36 months
Maturing:	bottle 36 month(s)
Bottling:	natural cork

DATA

Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Residual Sugar:	6.9 g/l
Acid:	8 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 °C
Aging Potential:	12 years
Optimum Drinking Year:	2021 - 2026

WINE DESCRIPTION



The colour is pale golden, with a bit more depth than in previous editions. Bubbles are small, fine, numerous and quite lenient. On the nose, it is restrained we can detect maturity, apples, yeast, butter. Notes of bread crust are bit more pronounced than usually in this wine. Though matured there is a lovely freshness and fruitiness. Layered. Dry on the palate, medium bodied. The mousse is fine, delicate. Acidities are on the higher side bringing so much wanted vibrancy and lift. Aroma profile on the palate is restrained, broad and complex, bringing a nice tension. Very long finish. After vintages '15 and '16 we are delighted having yet another Furmint Brut we are very content with.

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.