

DVERI PAX

DP BRUT ŠIPON 2017

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

CELLAR

Harvest:	handpicked
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
Drinking Temperature:	8 °C
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.

