

Origin: Slovenia, Štajerska Slovenija, Pekel, Ilovic  
Site: Vineyard selection from Pekel and Ilovci  
Site Type: hillside  
Varietal: Riesling 100 %  
Sea Level: 350 - 370 m



## WEATHER / CLIMATE

Climate: mediteranian

## CELLAR

Harvest: handpicked  
Grape Sorting: mechanical  
Malolactic Fermentation: yes  
Mazeration: completely destemmed  
Fermentation: selected yeast  
steel tank | temperature control: yes  
Filter: filtered  
Maturing: steel tank  
Bottling: screw cap

## DATA

Wine Type: Still wine | white | semi-sweet  
Alcohol: 11 %  
Residual Sugar: 30.4 g/l  
Acid: 7.37 g/l  
Certificates: KIP - Controlled Integrated Production  
Allergens: sulfites  
Aging Potential: high (30 years)  
Optimum Drinking Year: 2018 - 2027

## WINE DESCRIPTION

Colour is pale lemon yellow. On the nose, it is rather pronounced with classical Riesling nose reminiscent of very ripe, yellow fruits like peaches, apricots, bit of honey, lemons, acacia. Quite sweet on the palate with slightly oily texture and high levels of ripe balanced acidities that add to lovely drinkability. Very youthful at the moment but will survive at least a decade.

## 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.

