

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.

