

Origin:	Slovenia, Štajerska Slovenija, Vajgen
Site:	Vajgen
Site Type:	steep slope
Varietal:	Sauvignon Blanc 100 %
Geographical Orientation:	south west, west
Sea Level:	260 - 300 m
Soil:	marl



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Maturing:	small oak barrel 600 L used barrel 36 month(s)
Time on the Fine Yeast:	36 month(s)
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	15 %
Residual Sugar:	1.6 g/l
Acid:	6.85 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Optimum Drinking Year:	2020 - 2027

WINE DESCRIPTION

The colour medium deep, golden. Intense and varied on the nose, showing maturity. We perceive notes of fully ripe Sauvignon Blanc, where ripe tropical fruits, caramel and spices are dominant while classic grassy, vegetal, and green notes are gently expressed at the back. Sensations of barrel ageing are subtle, very much like in 2015. This is not "in your face" Sauvignon Blanc varietal aroma, but still clearly recognizable. Dry, full bodied on the palate. Acidity level is giving it a firm backbone and is surprisingly high considering the ripeness and alcohol level. Clearly a heavy-weight wine, but still giving a refined experience of a ripe Sauvignon Blanc.



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.