

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Gewürztraminer 100 %
Soil:	sand



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 10 hour(s)
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Maturing:	steel tank 6 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white semi-sweet
Alcohol:	11 %
Acid:	5.93 g/l
Residual Sugar:	18.6 g/l
PH Value:	3.32
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	7 years
Optimum Drinking Year:	2020 - 2025

WINE DESCRIPTION

It displays pale golden colour. Aroma is pronounced, fruity and youthful. It is reminiscent of roses, lychee, and juicy ripe pears. There are also hints of nutmeg, honey, very ripe pineapple. Sweeter on the palate, with texture coating the palate. Light bodied, with intense aromatic character, with moderate but balanced acidity level. Long finish.

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.