

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Pinot Gris 100 % 9 - 14 years
Soil:	sandy loam

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
Filter:	filtered
Maturing:	steel tank 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.9 g/l
Acid:	5.84 g/l
PH Value:	3.3
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2020 - 2023

WINE DESCRIPTION

It shows pale lemon with touch gold hue. Quite gentle, delicate on the nose, deliciously fruity, refreshing, very much as biting apple. Slightly less spicy than usually. Dry, medium to full bodied with slightly oily texture and moderate acidities. Quite intense on the palate with citrusy and appley character. Well balanced, savoury, great with food. A classic Pinot Gris from our place with fruit of Gris and freshens of Grigio.

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.