

Origin:	Slovenia, Štajerska Slovenija, Pekel
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Riesling 100 % 15 - 20 years
Geographical Orientation:	south west
Sea Level:	400 m
Soil:	sandstone

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 5 hour(s)
Fermentation:	selected yeast steel tank temperature control: yes
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 %
Acid:	6.1 g/l
Residual Sugar:	1.6 g/l
PH Value:	3.26
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	12 years
Optimum Drinking Year:	2020 - 2026

WINE DESCRIPTION

It displays delicate golden colour. Nose is of medium intensity with notes of peaches, apricots, pineapple and lime, accompanied with hints of wet stones and flint. Very dry on the palate, medium bodied with rather moderate Riesling acidities. Vibrant, fresh, with very good intensity on the palate. Very young indeed, with long finish. A firm Riesling which will attract true Riesling fans.

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.