

SAUVIGNON BLANC VAJGEN 2018

Origin:	Slovenia, Štajerska Slovenija, Vajgen
Site:	Vajgen
Site Type:	steep slope
Varietal:	Sauvignon Blanc 100 % 15 - 20 years
Geographical Orientation:	south
Sea Level:	260 - 300 m
Soil:	marl

Vineyard Site:

Grapes for Sauvignon Vajgen are sourced from a steep southerly oriented Vajgen vineyard just few hundred meters from our winery.



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 10 hour(s)
Fermentation:	selected yeast large wooden barrel 3500 L used barrel
Filter:	filtered
Maturing:	big oak barrel 3500 L used barrel 18 month(s)
Time on the Fine Yeast:	18 month(s)
Bottling:	natural cork



DATA

Wine Type:	Still wine white dry
Alcohol:	14.5 %
Residual Sugar:	1.7 g/l
Acid:	5.91 g/l
PH Value:	3.3
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2028

WINE DESCRIPTION

After aging in oak, it acquired deeper golden colour. Intense, and aromatic on the nose, we can sense fully ripe Sauvignon Blanc which have almost lost its typical green edge, with notes of gooseberry, blood peaches, as well as mango and passion fruit with touch of oak. Compact. Dry on the palate medium to full bodied with good level of ripe acidities.

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.