

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Pinot Gris 35 % Welschriesling 30 % Furmint 30 % Gewürztraminer 5 %
Sea Level:	200 - 260 m
Soil:	marl sand

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked middle/september
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed
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 beginning/august 2020 11000 bottles

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	6.95 g/l
Residual Sugar:	1.8 g/l
PH Value:	3.25
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	3 years
Optimum Drinking Year:	2020 - 2022

WINE DESCRIPTION



Benedict White is a classic entry-level blend of the region, consisting of local and international varieties. Welschriesling and Furmint are responsible for freshness and local character, Pinot Gris adds to the body, while Traminer complement aromatic complexity and add international touch. Benedict White 2019 displays pale golden - yellow colour. Youthful and vibrant on the nose with a very fruity nose displaying continental and tropical fruits. Light bodied and dry with refreshing and lively acidity. Balanced with a good length. This is exactly how we see the picture of an entry level wine in our winery. A lot of taste there!

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.