

Origin: Slovenia, Štajerska Slovenija  
Site: Vineyard selection  
Site Type: hilly land  
Varietal: Furmint 100 % | 15 - 20 years  
Soil: sandy loam



## WEATHER / CLIMATE

Climate: mediteranian

## CELLAR

Harvest: handpicked  
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 | 10 - 12 month(s)  
Time on the Fine Yeast: 10 - 12 month(s)  
Bottling: screw cap

## DATA

Wine Type: Still wine | white | dry  
Alcohol: 11 %  
Acid: 6.91 g/l  
Residual Sugar: 1.6 g/l  
PH Value: 3.32  
Certificates: KIP - Controlled Integrated Production  
Allergens: sulfites  
Drinking Temperature: 10 - 12 °C  
Aging Potential: 6 years  
Optimum Drinking Year: 2020 - 2024

## WINE DESCRIPTION

Vintage 2019 displays pale lemon-yellow color and delicate, almost discrete nose. It shows classic varietal characteristics of ripe pears, apples, and some citrusy notes. With time it opens very nicely. Very dry on the palate, light bodied, with plenty of ripe acidities which will wake you up in no time. Although being delicate it offers a good intensity great persistence and length. Quite a hallmark of our Furmint. It is hard to imagine a better aperitif wine.

## 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.