

DVERI PAX

ŠIPON / FURMINT 2019

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

CELLAR

Harvest:	handpicked
Maturing:	steel tank 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
Drinking Temperature:	10 - 12 °C
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.

