

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

WEATHER / CLIMATE

Climate:	mediteranian
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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.