

Origin:	Slovenia, Štajerska Slovenija, Janžev Vrh
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Gewürztraminer 100 % 10 - 15 years
Geographical Orientation:	south, south west
Sea Level:	270 - 290 m
Soil:	loam

WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 8 hour(s)
Filter:	filtered
Maturing:	steel tank 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	6.24 g/l
Residual Sugar:	1.7 g/l
PH Value:	3.49
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2021 - 2025

WINE DESCRIPTION

It displays gentle golden yellow colour. Aroma is youthful, with very nicely defined varietal character reminiscent of rose and lychee with noticeable muscat scent. Very dry and light bodied. There is plenty of liveliness, and freshness with remarkable acidity levels. A dance of roses continues in the palate and concludes with a medium long finish.

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.