

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

WEATHER / CLIMATE

Climate:	mediteranian
-----------------	--------------

CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Fermentation:	selected yeast
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	complete destemming Stems: 0 % steel tank temperature control: yes
Filter:	filtered
Maturing:	steel tank 12 month(s)
Time on the Fine Yeast:	12 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	5.5 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	5 years
Optimum Drinking Year:	2020 - 2023

WINE DESCRIPTION

It shows gentle ruby colour with some purple hues. Youthful, vibrant, and predominantly fruity on the nose. Reminiscent of fresh red berry fruits such as strawberries, raspberries with touch of peppery spice. Very dry on the palate, with refreshing acidities and lighter body and just a hint of tannins. Not unlike a serious rosé in a ruby dress. It is style where youth and exuberant fruitiness is expected from first sniff to finish. And this Blaufränkisch just delivers.

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.