

Origin: Slovenia, Štajerska Slovenija  
Site: Vineyard selection  
Site Type: hilly land  
Varietal: Pinot Gris 100 % | 10 - 15 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 | 12 month(s)  
Time on the Fine Yeast: 12 month(s)  
Bottling: screw cap

## DATA

Wine Type: Still wine | white | dry  
Alcohol: 12.5 %  
Acid: 6.61 g/l  
Residual Sugar: 1.6 g/l  
PH Value: 3.34  
Certificates: KIP - Controlled Integrated Production  
Allergens: sulfites  
Drinking Temperature: 8 - 10 °C  
Aging Potential: 5 years  
Optimum Drinking Year: 2021 - 2024

## WINE DESCRIPTION

It shows golden yellow colour, slightly deeper than usually. Quite gentle, restrained on the nose, reminiscent of red apples and flint. Very dry on the palate, medium bodied with plenty of character. Much more outspoken and intense on the palate than on the nose as we find extra spicy notes, pineapple. Very refreshing with unusually high but balanced acidities showing the cool climate origin. Well balanced, savoury, great with food. A classic Pinot Gris from our place with fruit of Gris and freshens of Grigio.



## 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.