

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
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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 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.