

Origin:	Slovenia, Štajerska Slovenija
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Blaifränkisch 100 % 15 - 20 years
Geographical Orientation:	south east
Sea Level:	380 - 400 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
Mash Fermentation:	complete destemming Stems: 0 % steel tank 8 - 10 day(s) temperature control: yes
Maturing:	steel tank 7 - 8 month(s)
Time on the Fine Yeast:	7 - 8 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine rose dry
Alcohol:	12 %
Acid:	6.73 g/l
Residual Sugar:	1.3 g/l
Certificates:	KIP - Controlled Integrated Production
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2020 - 2023



WINE DESCRIPTION

We are proudly presenting our premier – Rosé Blaifränkisch. It shows gentle pink colour with a nice brilliance. It is youthful on the nose, showing lively fresh fruits such as apples, grapefruit, lemon as well as freshly picked red fruits and touch of spices. Very dry on the palate, light to medium bodied with moderate acidities. Aroma on the palate is gentle and there is plenty of freshness. A very nice, drinkable, and youthful, lively rosé.

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.